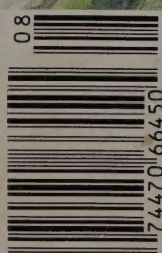


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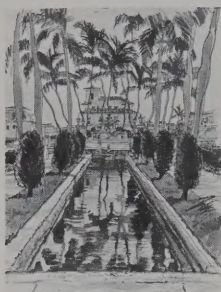
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PALM BEACH LIFE

AUGUST 1982

VOL. 75, No. 8



ON OUR COVER: Artist Tod Draz executed this watercolor of Palm Beach's Addison Mizner Fountain and Memorial Park. The park, which extends down the middle of South County Road, consists of a long reflecting pool flanked by trimmed shrubs and cut coral stone pavement and is the perfect place to ponder the summertime beauty of Palm Beach.

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Miami Office: 1515 N.W. 167th St., 620-1050

PALM BEACH LIFE is published monthly. Headquarters, 265 Royal Poinciana Way, Palm Beach, Fla., 33480. Copyright 1982 by Palm Beach Newspapers, Inc. Publication No. 418-700. Entered at Tallahassee Dec. 15, 1906. Second class postage paid at Palm Beach, Fla. Additional entry at other offices. Postmaster: send address corrections to P.O. Box 1176, Palm Beach, Fla., 33480. Member Audit Bureau of Circulations. Single issue \$2.00 per copy on newsstands; by mail \$2.33. Subscription (1 year) \$16.50. Add \$5.00 for outside the continental U.S.A. (305) 837-4763.

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AGNES ASH

PB DATELINE

Those who practice the art of interior design prompt a response of awesome respect when they tell me what color to paint a wall, which fabric to put on a sofa.

I cannot imagine anyone being prescient to the extent that they can visualize a finished room. Surely they are in league with crystal gazers and astrologers.

It cannot be a profession, it must be a special gift to understand scale and color. It isn't possible for someone who isn't born with this talent to "do up a house" to suit themselves and have it all come out right.

I've made hundreds of decorating mistakes and I have faced them for years with constant irritation. However, I defend these errors against all rational criticism and personal discomfort.

For example, there's the wrought iron headboard that was so stylish in the '60s. It doesn't support a pillow for reading in bed and it bangs against the wall at the slightest movement. I'd rather call the police and report a burglar than admit my headboard makes frightening nocturnal noises.

Half the lamps in our house are out of scale or throwing light on the wrong spot. Long ago there was a white tile floor that required more scrub nursing than a hospital surgery.

Isn't it true that people who consult interior designers live in neat, restful houses where all the shirts in the closet face the same way? In these same houses the catsup bottle is always clean and unexpected guests sit down to a table where cloth and napkins are color coordinated.

Designers bring more than beauty into your surroundings. They bring order into your life.

In a small way, I have attempted to bring order into my life without consulting an interior designer. It's only a gesture until that great day when I can throw out the furniture and the children and begin anew with professional advice on the furniture if not on the children.

My temporary plan is simple. In our bathroom there is a hot water faucet that barely dribbles water. We are postponing getting it fixed until the entire bathroom can be retiled. Fixing means patching because plumbing exploratories leave scars.

I have planned my life around that faucet and it works. While the bath is running I have time to floss my teeth, read the newspaper, make coffee, empty the dishwasher and watch 10 minutes of *Good Morning America*.

This has changed my disposition. I get up earlier and enjoy a slow paced start to my day. Consequently I seldom get irritable before 4 p.m.

Admittedly it is much better to bring order and beauty into your day by consulting one of the interior designers featured in this issue of *Palm Beach Life*. However, if that is not possible at this time in your life, plug up the faucet.

People who live in designer-planned houses never wash their faces with orange washrags, dry their backs with royal blue towels and step from the shower onto brown bathmats. It's all worked out on a five-year plan so that even your dust rags end up blending happily. □



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FIRST EDITIONS

No unseemly shoving, please, as we all line up for the splendid autobiography of one of our country's foremost tastemakers, the man who in the last 25 years has been so powerful a factor in revolutionizing our attitudes toward food. He is, of course, Craig Claiborne, who has taught us all the vital difference between just eating and eating well; the difference between mere cooking and cooking for the palate; and the difference between viands that are only good and viands that are indisputably the best.

One of the pleasures of my life has been to know Claiborne and to dine in his home in East Hampton, Long Island; for me the most fascinating aspect of dinner or lunch is to watch the master prepare it with his magical touch in his enviable kitchen. On such occasions, I feel both lucky and enriched. And I have to pinch myself to realize that Claiborne is, at base, a Mississippi boy who was brought up in a boarding house conducted by his mother. Now that Claiborne has turned an elegant 60, he has set down his life in *A Feast Made for Laughter: A Memoir With Recipes* (Doubleday, \$19.95), which is a sheer delight.

The book records, with anecdotes, his education at Ole Miss, his career in the Navy, his experience at a Swiss hotel school and his brilliant flowering as a food writer and critic for *The New York Times*. Claiborne is deliciously candid about himself and the food establishment, so that you get an excellent picture of his growth as a person and of the increasing degree of his influence among his colleagues and across the land. As if his story were not enough, Claiborne has added some of his very favorite recipes. They will tickle your tastebuds.

There must be some association with food that sparks the imagination because, in addition to Claiborne, we have a new novel from Gael Greene, the restaurant writer for *New York* magazine. A successor to her outrageous *Blue Skies, No Candy*, this one is called *Doctor Love* (St. Martin's Press, \$19.95) and

it concerns a young physician who recalls the women who once loved him, and then sets out in search of them.

Flip and funny, the adventures of Dr. Barney Kincaid explore mating rituals of the modern man and woman when actual mating over a long period is not the object of the game, but a temporary alliance is what is being sought. Greene, who likes lush prose, has written an amiable tour de force; you don't believe a bit of it, yet it is comic and charming and a



Craig Claiborne's autobiography is a delightful combination of his memoirs and favorite recipes.

delightful way to spend an evening or so in August.

Every generation has its watershed, and for the generation of the 1940s that moment of difference was World War II. The new consciousness that arose with Pearl Harbor in the United States is the broad theme of Dan Wakefield's moving novel, *Under the Apple Tree* (Delacorte, \$19.95), which deals with the growing up of Artie Garber. The young man, 10 years old when the book starts out, lives in a small Illinois town, and in the almost five years of war as it is mirrored on the home front matures into a reflective youngster. Wake-

field, the author of *Starting Over* and other fictions, has done a superb job of spinning a fine story without stooping to the mawkish and without being condescending.

Given the time of year, John Katzenbach has chosen a most appropriate title for his first novel — *In the Heat of Summer* (Atheneum, \$13.95) — a gripping and tingling story of a Miami reporter's involvement with a multiple killer. Expert realism and a dispassionate eye characterize this dazzler from the typewriter of the criminal courts reporter for *The Miami Herald*. The tale does begin on a hot summer's day and although it is the product of a lively imagination it is told so convincingly that you will be persuaded that his deeds were actually done. Katzenbach, who is the son of the former attorney general, has an especially keen eye for the psychological aspects of his killer as well as of his victims.

By very considerable contrast, let me ask you also to read a deliciously wicked novel by Bernice Rubens, a British writer who has a large reputation for describing small worlds. Her book is *Birds of Passage* (Summit, \$13.50) and it spins the ironic story of Ellen and Alice who have been waiting for their husbands to die so they can achieve their heart's fancy — a cruise through the Mediterranean.

Once on the ship, one of the waiters, it turns out, is a most polite rapist who gives chase to both women. One is not so averse to the attention, while the other, of course, is horrified. What happens is a comic delight and includes a shipboard costume ball and a plenitude of wacky conversation. Rubens is a craftsmanlike writer, and her sea change yarn will have you rollicking this month.

My favorite baseball writer is Roger Angell of *The New Yorker*, a man whose words let you feel the game as if you were in the dugout itself and maybe in the batting cage. His new book is *Late Innings: A Baseball Companion* (Simon

& Schuster, \$17.50) and it is nothing less than lovely. Covering five years from the spring of 1977 to the summer of 1982, *Late Innings* records the turbulence of the game and the idiosyncrasies of its warriors. There are moments of joy and of strife. His book has at least three heroes — Bob Gibson, the black Hall of Famer who made history pitching for the St. Louis Cardinals; Ron Goebel, who beat cancer while pitching for a semipro team; and Smokey Joe Wood, once the ace of the Boston Red Sox staff. It should be enough to add that Angell writes with grace and that the reader who picks up his book will immediately become both a baseball fan and an Angell enthusiast.

Film stars who recount their lives sometimes put forth the best face of their careers, but this cavil cannot be laid against June Allyson who was born Ella Geisman in the Bronx. In her poignant autobiography *June Allyson* written with the assistance of Frances Spatz Leighton (Putnam, \$14.95), the Hollywood star of the '40s and '50s — remember all those movies with Jimmy Stewart? — tells about her 17-year mismatch with Dick Powell, her love affair with Alan Ladd, her drinking and her subsequent recovery.

Along the way there are stories about such pals as Ronald Colman, Lucille Ball, Rita Hayworth, Joan Crawford, Judy Garland and Elizabeth Taylor. The story of the original Miss Goody Two Shoes, June Allyson's life is engrossingly told.

Memoirs of a more sophisticated order are also on tap from the 1981 Nobel Prize winner Elias Canetti. *The Torch in My Ear* (Farrar, Straus & Giroux, \$15.50) is a wholly fetching account of Canetti's young manhood in Vienna in the early 1920s and of his friendships with Bertolt Brecht, Georg Grosz, Walter Benjamin and Thomas Mann, among others. In addition to capturing his own intellectual growth, Canetti draws an exciting picture of an important period in Middle Europe.

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Also on the serious side is a fine account of the American-inspired coup against Salvador Allende in Chile back in 1973. Titled *The Murder of Chile* (Everest House, \$13.95), it is written by Samuel Chavkin, a former United Press International correspondent in South America. It is based on eye-witness testimony about the coup, the terror that followed and the resistance today to the Pinochet regime. True to his reportorial skills, Chavkin has written a story that will send shivers up and down your back and perhaps lead you to rethink your attitude toward Chile and the responsibility of the United States for conditions there.

With Sanford White, Elsie de Wolfe virtually invented the profession of interior decorating, and in the process lived a fabulous life as a tastemaker, actress, businesswoman, lesbian and hostess. She was flamboyant and never less than entertaining as she dominated American and international society for some 30 years. Her life has been vividly captured by Jane S. Smith in *Elsie de Wolfe: A Life in the High Style* (Atheneum, \$19.95), a book that celebrates De Wolfe not only as a decorator but also as



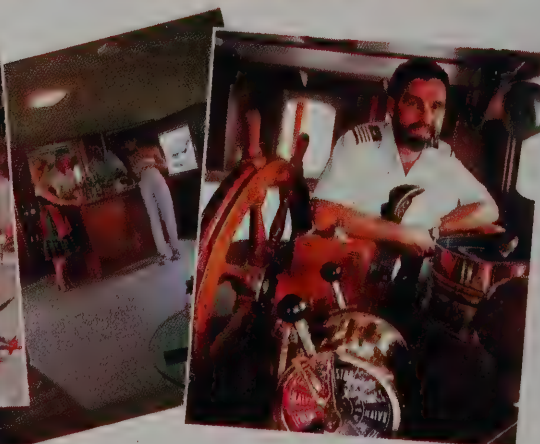
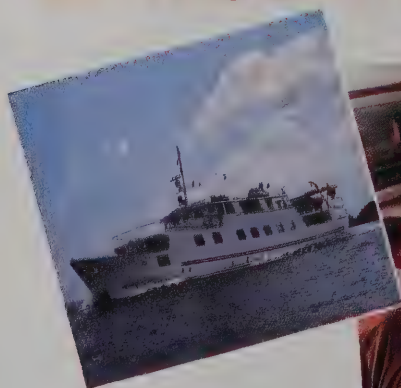
Gael Green's *Doctor Love* details the flip and funny adventures of modern mating rituals.

Lady Mendle, the daring hostess. Her life spanned 85 years, and once she began to make her way in society she never had a dull moment. Jane Smith has created a portrait of an often-outrageous woman who was withal a joyous person. I urge you to read it and see for yourself.

Finally this month there's an intriguing study of what is happening among the 50 million adults in America who are single. The 50 million covers, of course, many elderly people, yet the great bulk of the singles are in the 20- to 30-year range, and they include those who have not married and those who are divorced. Called *Singles: The New Americans* (Simon & Schuster, \$16.50), the study is the work of Jacqueline Simenauer and David Carroll. It reveals, among many things, that most singles find that being single has helped their careers. Loneliness does present a problem, but since singlehood is not celibacy, singles are likely to be quite active sexually. As for women, the study finds that the longer they are single the less likely they are to consider loneliness a problem. The book is grab bag of interesting discoveries and insights into social attitudes in the United States these days. It's not a book you sit and read straight through, but rather browse in for fun and games. □

Alden Whitman, a nationally known author and critic once on the staff of The New York Times, is Book Editor of Palm Beach Life.

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IN GOOD SHAPE

WALKERS OF THE WORLD — UNITE!

You have to walk before you run, our parents — and theirs — counseled. But with its revved-up energies ever in overdrive, America took to running and left walking in its wake. Like the tortoise and hare, however, walking is beginning to catch up. At the rate its popularity as an exercise is growing, walking may even outrun its speedier counterpart as the footsport of the future.

Ever since some peripatetic primate hoisted himself off all fours, mankind has been at it — strolling, tramping, sauntering, pacing, marching, ambling, promenading, hiking, rambling, wandering, stepping out — or just plain walking its way across the sands of time leaving mountains of ardent prose to this most prosaic of practises.

And what authors provided the prose! Aristotle, Homer, Hippocrates, Rousseau, Dickens, Wordsworth, Jefferson, Erasmus and Truman were among the many who wrote reams on the benefits of walking.

"Walking is man's best medicine," advised Hippocrates. "Of all exercises," Thomas Jefferson intoned, "walking is the best." Erasmus, the great humanist, recommended, "before supper, walk a little; after supper do the same." Harry Truman disagreed on the meal, advocating "a two-mile walk every morning before breakfast."

Enthusiasts cite advantages over jogging: walking isn't boring; you don't get a headache from "all that pounding"; walking is easy; you don't have to be in shape to start; if you're basically healthy, you don't need a doctor's approval. And you don't have to worry about injuries.

Injuries, however, are not totally out of the question. In a *New York Daily News* story, David Hinckley reported that "almost 80 percent of us have some physical problems related to walking." The reasoning, according to his sources, being that "whatever other activities we pursue or avoid, almost every one of us walks."

What is more likely is that we don't always walk correctly. The slightest abnormality in gait causes the body to

begin compensating the minute it senses an imbalance. As a result, some muscles are overused, others underused, still others improperly used, thus leading to everything from sore feet to backache, headache, posture problems and pain.

Since we've been doing it from the approximate age of 12 to 18 months, it is hard to accept that many of us have absolutely no idea of how badly we walk.



REBECCA WARRICK BARBER

Look around next time you're out. Count the hanging heads, rounded shoulders, protruding tummies and flailing feet. Check whether you share the same problems.

The right way to walk is to hold your head high, back straight and abdomen as flat as possible. You can accomplish this easier if you consciously lift your diaphragm up from the midsection as you breathe in. When you breathe out, however, depend on the back muscles to sustain the straight posture. Step out at the longest comfortable stride, letting your arms swing naturally at your sides. At each step, land on your heel and roll forward to push off again with your toes. Your feet should fall slightly apart, toes pointed straight ahead.

Walking with your toes turned out may look terrific on ballerinas but they can only get away with it because every other muscle in their bodies is work-hardened to compensate. We mortals will find our splayfooted gait responsible

for injuries to the arches and strain at the ankles, knees, hips and back.

Pigeon toes look cute on those silvery feathered creatures that bombard city parks and Venice's St. Mark's Square. Maybe on two-year-old tots, too — briefly. Turned-in toes are more likely to be an acquired habit than a biomechanical defect so two years of age is a good time to start training the tendency out of little boys and girls. The pigeons are on their own.

Tightrope walking, where one foot falls directly in front of the other, is for runway models and, of course, tightrope artists. It is also the optimum gait for competitive racewalking but impractical for everyday sashaying.

All of these common walking errors can be corrected to eliminate pain and produce a walk that is straight, beautiful to watch and relaxed. Primarily, it is accomplished by a lengthened stride which forces the toes to reach forward, pulling the foot into line in the case of splayfootedness. For both the pigeon-toed and tightrope walk, the lengthened stride should be accompanied by a generally brisker pace.

The thing to remember, however, is that while some discomfort is natural in the beginning because you are calling on previously ill-used muscles, if actual pain — or the habit itself — persists, it is a good idea to consult a foot doctor to check out the mechanics of your gait.

In an effort to update the biomechanics of walking, some two dozen Gait Analysis Centers are being developed around the country by scientists who hope to more accurately measure what is — and is not — "normal" walking. Dr. James Pugh, Director of the Bioengineering Division of New York's Hospital for Joint Diseases Orthopedic Institute, and his team use three-dimensional computer pictures to measure the forces walking puts on body joints.

Using cameras and placing swatches of reflective tape on clothing as reference points, they have patients walk in front of two cameras — one at the side and one at either the front or rear. The cameras are attached to a computer

HEALTHLINE

Electrocardiogram for the Feet: Dr. Sheldon Langer and members of his Langer Group in Deer Park, Long Island, N.Y., have produced an Electro-dynagram (EDG) after 12 years of biomechanical research.

Seven sensors — so small and flat that most patients don't even feel them — are placed across the bottom of the feet and hooked by wires to a computer pack strapped around the waist. The patient then puts on shoes and walks or runs while the sensors measure each impact.

The EDG pinpoints abnormalities before pain is ever a factor, enabling podiatrists to treat symptoms before damage is done. It is the first time the foot can be monitored in its natural environment — in motion, inside a shoe.

Athletes Foot Common Among Nonathletes: Dr. John Waller, Chief of Foot and Ankle Services at New York's Lenox Hill Hospital, says you don't have to be an athlete to have athlete's foot.

"It is caused by a fungus that lives on us all the time, but it takes hold when there's a skin crack in a dark, moist area," he says.

It can often be cured by daily washing and keeping the area dry. Most drug-store remedies help. He suggests that spray works better than powder and should be used twice daily.

Hoofing It: Howard Price, former President of Este Lee Products of Westbury, N.Y., a company that marketed

proprietary items to the Sport of Kings, was a thoroughbred owner who took a tip from his female grooms rather than the horse's mouth. The chafed and callused areas on their million-dollar thoroughbred's legs turned out to be similar to calluses on a woman's feet.

After a lot of researching and laboratory testing, his chemists created Barielle Total Foot Care Cream, a luxurious conditioner, rich in moisturizers and natural emollients like sesame and sunflower oils. Guaranteed to make every sandaled foot a winner.

Blow-dried Feet: Dr. Giunther Kahn, a Florida dermatologist, recommends blowdrying your feet as a means of combating foot infections caused by moisture. Use your underarm antiperspirant on them first — roll-on or spray — then blowdry for a few minutes. Follow with an application of powder, one that doesn't have starch in it, since starch aids fungal growth.

First Footing: On New Year's Eve in Scotland, when the midnight bell tolls, a male reveler steps outside the door, gets a piece of coal, taps on the closed door and presents the coal to the owner of the house as a symbol of good luck. He then enters, the "first footer" of the New Year to be welcomed with spiced ale, spirits and shortbread. Revelry continues throughout the night with celebrants "first-footing" from house to house with toasts of "Lang ma ye lum reek." (Long may your chimney smoke).

which "reads" the picture to determine the forces the patient's idiosyncratic gait exerts on each joint. From the results, doctors can decide with greater precision what sort of rehabilitation might be necessary. They can pinpoint the need for work on muscles in the hip to knee area, and translate it into treatment that might range from surgery at the extreme, to simple exercises and/or shoe inserts.

Comfortable shoes, of course, are essential to the art of walking. So tuck away the disco stilettos, the slinky sandals and the Varga girl vamps and get a good pair of what the English call "walking shoes" — in their case, a sturdy leather number with solid, inch-and-a-half heels and laces across the instep. In our case, the jogging shoe.

In New York City the jogging shoe is as much a part of the career woman's



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wardrobe as her silk blouse and leather briefcase (which invariably hides her "heels"). They astound out-of-towners with their impeccable makeup, coiffed hair, silk shirts, very expensively tailored suits or blazers and sleekly hosed legs that narrow down to thick white cotton socks and rubber-soled running shoes!

As Deirdre Carmody reported for *The New York Times*, these women and their male counterparts, commonplace on New York City streets, are "among 405,146 people in the metropolitan area who walk to work daily." They represent "the largest group of walkers-to-work in any metropolitan area."

New Yorkers are walkers. They can usually outlast anyone by a country mile, exhausting allcomers with their city side-walk stamina. When through with their week-long pavement pounding, many of them gather at 9 a.m. Saturday morning in Central Park at Fifth Avenue and 90th Street to pursue their pastime with even greater verve — racewalking.

Their Pied Piper is a 51-year-old champion racewalker named Howard Jacobson, founder and president of the New York Walkers Club. Author of *Racewalk To Fitness*, he believes we will yet become a nation of racewalkers.

"Today there are 17 to 20 million runners and Perrier and Lou Harris did a study in 1979 that came up with an astounding 43 million Americans who walk for exercise. It's coming," he grinned.

There are good reasons why it should. Racewalking, also known as speedwalking, is a perfect alternative for those who hate to jog but still would like to have jogging's cardiovascular benefits. It is also an excellent means of maintaining sound conditioning for the runner sidelined by injuries.

Racewalking injuries are relatively rare, primarily because racewalkers always have one foot on the ground. This grounded foot supports the body and lessens the jarring impact to the body. Beginners may experience some shin discomfort, but if they start out slowly, concentrate first on their technique, learn proper breathing, and then gradually build up speed and distance, the body will quickly become conditioned and adapt.

If, initially, anything makes you wince it will be the way you look. Racewalking looks hilarious to the untrained eye. Fast heel-and-toeing causes hips to swing back and forth in an exaggerated swivelhipped motion. The arms,

(Continued on page 38)

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THE WINE MYSTIQUE

AMERICAN VINTNERS — CALIFORNIA MAY BE BEST, BUT NOT FIRST

Californians are justifiably proud of their state's knack for producing extraordinary wines, but if any Californian lets it, well, go to his head, there is one deflationary tactic worth trying. California may make the best wine in the country, but he should be told that the first North American wine came from Florida, a good many years before anyone had heard of Zinfandel or Napa Valley winery tours or "Falcon Crest" on TV.

Not surprisingly, we have the French to thank for this little-known chapter in the state's history. When a small French colony tried in the 1560s to bring the blessings of civilization to the shores of the St. Johns River, near what is now Jacksonville, one of their earliest efforts was a "vendage" of the native scuppernong grapes. We don't know how they liked it. A few years later, the Spanish came up from St. Augustine and massacred every one of them. It would be many years before any Anglo-Saxons tried to set up a Florida wine industry — using grapes, that is, not grapefruit or some other sweetened juice — and the results to date are too skimpy to be properly judged.

The French were not the first to spy those native vines, which grew in such abundance along the coast and in the rich river valleys. In far chillier waters, around 1000 A.D., the early Norse explorers had found the shores of what is now Canada and New England so thick with grapes, they called the place "Vinland." However, as one historian remarked, the Vikings may have discovered America long before Columbus, but Europe did not yet need it.

When European settlement of the Atlantic coast began in earnest, some 600 years later, there was a moment when the wine industry seemed about to boom. Wild grapes were turned into wine at Jamestown in 1607, and the Pilgrims at Plymouth made similar wine for their first Thanksgiving in 1623. That is one item on their menu rarely mentioned in the history texts, however, since wine came to be associated by so many later Americans with "sin."

There was only one problem facing these pioneer vintners: the wine made from the local grapes did not taste like the wine Europeans had known at home, vile and sour as much of it must have been in the 17th century. So the early colonists — notably William Penn — began importing European rootstocks to plant in the fertile New World. You can still visit the site of Penn's vineyard, at Lemon Hill, in Fairmont Park in Philadelphia, but you won't have heard much about the wine. From Maine to Florida, the European transplants survived for a season or two, then mysteriously withered away.

The colonists kept trying, of course, well into the early years of the Republic, as anyone familiar with the life of Thomas Jefferson, for example, knows. It is sad to read the correspondence of these would-be vintners — so much energy and time and money, so many high hopes, all invested in a hopeless enterprise.

Their failure had nothing to do with lack of skill as horticulturalists; European fruit trees and other Old World

plants flourished in North America. In some places it was basically a matter of winters too cold for the vines to survive. More commonly, the culprit was a tiny louse, the phylloxera, a pest which eventually was introduced into Europe and which in the 1870s came very close to destroying the French wine industry as well.

How had the native grapes survived this menace, as well as all the other blights and mildews that afflict grapevines? The answer is simple. By some process of natural selection, the native vines were resistant, as well as being remarkably cold hardy. Indeed, as a result of the phylloxera plague, today almost all European (and Californian) wine-grape vines are grafted on pest-resistant native American roots.



Meanwhile, on this side of the Atlantic, it had become obvious that anyone who wanted to make wine would have to make do with what nature had provided. Scuppernong wine, in particular, has a long, if not quite honorable, history in the eastern United States. More ambitious growers began improving the native vines as best they could.

These efforts paid off, especially for the grape jelly and grape juice market. The magic name was Concord. In 1840, E.W. Bull, of Concord, Mass., was given some wild grapes the local boys had found on his property. He planted seeds, one of which yielded fruit of such quality that a new phase of America grape-growing took shape.

Concord and its offspring were a great commercial success — and remain so, thanks to all the people who drink Welch's grape juice or fizzy "Cold Duck" type wines. Yet some growers were not satisfied. Attempts continued to be made — they continue today — to produce hybrids that would combine the hardiness and vigor of the old native vines with the distinction of flavor of the European models. The results were called "French hybrids" and are widely, if not intensively, grown in many parts of the East.

All of this is by way of introduction to a simple lesson in botany, or plant taxonomy, to be more precise. Wine can be

(Continued on page 39)

DAYS & NIGHTS

Following is a list of area events for the month of August. Due to advance deadlines, some schedules may change after publication.

THEATER

Caldwell Playhouse: "Mass Appeal," a warm-hearted comedy about a middle-aged priest challenged by a young seminarian. Aug. 10-29, Tuesday through Saturday at 8 p.m. 286 N. Federal Hwy, Boca Raton. 368-7509.

Florida Academy and Theater Enterprises: "The Wizard of Oz," the Little Palm Theater for Young People's first professional, musical production of L. Frank Baum's fantasy. Aug. 13, buffet at 6 p.m., curtain 8 p.m.; Aug. 14 at 2 and 8 p.m. Camino Hall, Boca Raton Hotel and Yacht Club, Camino Real, Boca Raton. 997-7109.

Little Palm Theater for Children: "The Greatest Little Circus on Earth," a new musical concerning a father/daughter clown team, starring Andrea Rivette. Aug. 7 - Sept. 4. Saturdays at 9:30 a.m. Royal Palm Theater Center, 303 Golfview Drive, Boca Raton. 997-7109, 426-2211.

Lake Worth Playhouse: "Rogers and Hart: A Musical Celebration," a musical review of Rogers and Hart music. Aug. 6, 7, 13, 14, 20 and 21 (Fridays and Saturdays) at 8:30 p.m., Aug. 8, 15 and 22 (Sundays) at 2:30 p.m. 713 Lake Ave., Lake Worth. 586-6410.

Oakland West Dinner Theater: "Absurd Person Singular," a three-character comedy. Now through Aug. 23. Curtain 8:30 p.m., matinees Wednesdays and Saturdays, curtain 2 p.m. Closed Mondays. West of Oakland Park Boulevard, Lauderdale Lakes. 739-1800, 739-1801.

Burt Reynolds Dinner Theater: "The Music Man," a musical concerning a traveling salesman, Harold Hill, who transforms a dull town into a singing and dancing community. Starring Jim Nabors and Florence Henderson. Now through Aug. 15. "I Ought to be in Pictures," Neil Simon's story of a tough, high-spirited adolescent who ventures cross country supposedly "to be in pictures" but who is really searching for her play-



Florence Henderson,
Burt Reynolds Dinner Theater

wright father. Aug. 17 - Sept. 12. Tuesday through Saturday, curtain 8:30 p.m. Matinees Wednesdays, and Sundays 1:30 p.m. 1001 Indiantown Road, Jupiter. 746-5566.

Royal Palm Dinner Theater: "Milk and Honey," a musical concerning the birth of the state of Israel. Now through Oct. 3. Monday through Saturday at 8 p.m., Sundays curtain 6 p.m.; matinees Wednesdays and Saturdays, curtain 1:45 p.m. 303 Golfview Drive, Boca Raton. 832-0262, 426-2211.

The Stage Company: "Lovers," an Irish comedy by Brian Friel. Now through Aug. 7. "Godspell," the captivating fantasy of youth living the gospel of Mark, with joy, sensitivity, beauty and great music. Aug. 17 - Sept. 4. Evening performances at 8 p.m. Matinee days vary with performances beginning at 3 p.m. 201 Clematis St., West Palm Beach. 655-1240.

SPECIAL EVENTS

"Bon Odori." Japanese Folk Dance Festival. Aug. 15 at 4 p.m. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631, 495-0233.

"Mimi Botscheller: Escape to Sach Khand." An exhibition of mixed-media paintings depicting the artist's basic philosophy of life. The work is a visual journal of events, feelings, dreams and fantasies. Now through Aug. 2, 8 a.m. to 5 p.m., Monday through Friday; 8:30 a.m. to noon on Saturdays. The Gallery at the Art Institute of Fort Lauderdale, 3000 E. Las Olas Blvd., Fort Lauderdale. 463-3000.

"Children's Day at the Morikami." A variety of activities for children including kite flying, origami and Japanese folk tales. Aug. 5, 10 a.m. to 5 p.m. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631, 495-0233.

"Contemporary Native American Prints and Posters." Details of this exhibition will be announced. Now through Aug. 20, 10 a.m. to 4 p.m. on weekdays and 1 to 4 p.m., Saturdays and Sundays. Boca Raton Center for the Arts, 801 W. Palmetto Park Road, Boca Raton. 392-2580.

"Creativity Congress." Activities include an inventors' fair and exhibits on creativity. Lectures on inventions and patent laws are being planned with exact times to be announced. Aug. 13-22, Tuesday through Saturday, 10 a.m. to 5 p.m. and Fridays 6:30 to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

Fifth Annual Sand Castle Contest. A Royal Palm Festival event. Aug. 14 all day. Commander Motel, Singer Island. 848-3441.

Fourth Annual Royal Palm Festival Parade. A celebration with beautiful floats of Orange Bowl fame. Aug. 21 starting at 6:15 p.m., along Flagler Drive in West Palm Beach. 626-4800.

"Gears, Gadgets and Gizmos." A whimsical look at funny and interesting inventions including Rube Goldberg's famous mousetrap. Now through Sept. 10, Tuesday through Saturday, 10 a.m. to 5 p.m. and Fridays, 6:30 to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"The Hague School and Its American Legacy." An exhibition organized by the Fine Arts program of the Federal Reserve System to celebrate 200 years of Dutch-American relations. The exhibition recognizes the artistic conditions which existed in the Netherlands between 1870 and 1900 and were sources of inspiration for emerging American artists. Featuring 46 pictures by Dutch and American painters. Now through Aug. 15, Tuesday through Saturday 10 a.m. to 5 p.m.; Sundays, 1 to 5 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Historical Tour of the Boca Raton Hotel and Club. A Royal Palm Festival tour sponsored by the Boca Raton Historical Society. Aug. 19-20, 1 to 5 p.m. Camino Real, Boca Raton. 368-1652.

"Home Vegetable Gardening." A horticultural seminar sponsored by the Palm Beach County Cooperative Extension Service. Aug. 5 at 7:30 p.m. at the Mounts Agricultural Center, 531 Military Trail, West Palm Beach. 683-1777.

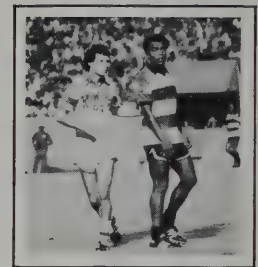
"The Science of Sports." A dozen participatory exhibits that talk about how the ball bounces and how our bodies function in sports. Included will be tests of strength, endurance and balance as well as exhibits on balls and the science behind sports. Now through Aug. 31. Tuesday through Saturday, 10 a.m. to 5 p.m., and Fridays, 6:30 to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"Shower Party." A special planetarium show on meteors will be followed by a viewing of the Parsied Meteor Shower as it occurs later that night. Curator of the

Planetarium, Tom Butler, will preview the meteor shower. Aug. 11 at 8 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"Gary Tepper: Transmogrifications." An exhibition of pencil drawings of machines, investigating the changes in appearance, form and structure created by altering the light in the artist's world. Aug. 4-31, 8 a.m. to 5 p.m., Monday through Friday, and 8:30 a.m. to noon on Saturdays. The Gallery at the Art Institute of Fort Lauderdale, 3000 E. Las Olas Blvd., Fort Lauderdale. 463-3000.

"Visit to a Japanese Discount Department Store." A collection of contemporary artifacts from everyday home-life in Japan. Now through Sept. 30. 10 a.m. to



Fort Lauderdale
Strikers

5 p.m. Closed Mondays. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631, 495-0233.

MUSIC

Country-Western Concert featuring Tommy Cash and "Hee-Haw's" Kenny Price and Buckey Trent. Aug. 20 at 8 p.m. Miami Beach Convention Center, South Hall, 1901 Convention Center Drive, Miami Beach. 673-7311.

"Lacey J. Dalton." A country-western concert. Aug. 21 at 8 p.m. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

Miami Beach Symphony "Pops" Concert Series. Barnett Breeskin, conductor-director. "A Latin Night," Aug. 8. "A Russian-Hungarian Night," Aug. 15 and "A Gershwin Night," Aug. 22. All shows at 8 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

FILMS

"Baron of Arizona." A full-length feature film. Aug. 20 at 7:30 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"Black Beauty." A junior classic based on the story by Anna Sewall. Aug. 7 at 2 p.m. Lecture Room, West Palm Beach Public Library, 100 Clematis St. at Flagler Park, West Palm Beach. 659-8010.

A Double Feature at the Science Museum and Planetarium. "Two Way Stretch" and "Duck Soup." Aug. 6 at 7:30 p.m. 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"Hawaii." Based on James Michener's epic novel and starring Richard Harris, Julie Andrews and Max von Sydow. Aug. 20 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

"House Calls." Walter Matthau, Glenda Jackson and Art Carney star in this sophisticated comedy. Aug. 3 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

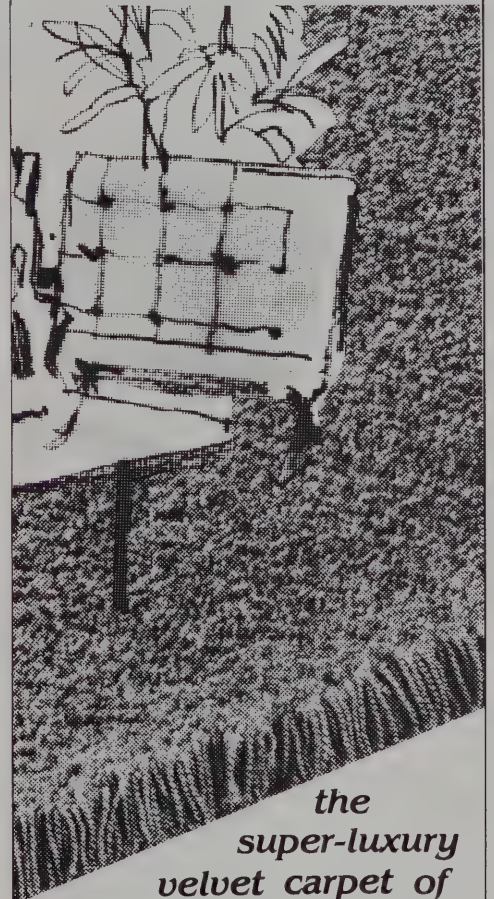
"The Last Days of Dillinger." Concerns the story of John Dillinger's legendary death. Aug. 10 at 10:30

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a.m. Lake Worth Public Library, 15 North M St., Lake Worth. 585-9882.

"The Pit and the Pendulum." Based on the story by Edgar Allen Poe. Starring Vincent Price. Aug. 13 at 7:30 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

Wednesday Film Series. Informational films of cultural interest including "National Geographic" films. "Isaac Singer's Nightmare and Pupp's Beard" and "The Legacy of Anne Frank," Aug. 4 at 2 p.m.; "The Light Fantastic: A History of Film Animation" and "Steamboat Willie," Mickey Mouse's first film, Aug. 4 at 7:30 p.m.; "Egypt's Pyramids: Houses of Eternity," and "Russia," Aug. 11 at 2 p.m.; "The Shining Mountains," Aug. 11 at 7:30 p.m.; "Canada: Take It From The Top," "Mexico: The Land and the People" and "Conquest of Light," a tour of the Waterford Glassworks in Ireland, Aug. 18 at 2 p.m.; "Ballet," with Edward Villella, "Pas De Deux" and "Appalachian Spring," Aaron Copland's music with Martha Graham's Dance Company, Aug. 18 at 7:30 p.m.; "Hinduism and the Song of God" and "The Bible: A Literary Heritage," Aug. 25 at 2 p.m.; "The Law and the Prophets," the story of the Old Testament narrated by Alexander Scourby, Aug. 25 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

Wednesday Night at the Movies. "Everything You ever Wanted To Know About Sex (But were afraid to ask)," Woody Allen's R-rated comedy. Aug. 4 at 8 p.m. Florida Atlantic University, University Center Auditorium, Glades Road, Boca Raton. 393-3020, 393-3025.

SPORTS

Appaloosa Horse Show. Aug. 28 and 29 at 8:30 a.m. South Florida Fairgrounds Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

August Quarterhorse Show. A Royal Palm Festival event. Aug. 20-22 at 8:30 a.m. South Florida Fairgrounds Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Calder Race Course. Thoroughbred racing now through Jan. 8. Post time 1 p.m. 210th Street and N.E. 27th Avenue, Miami. 625-1311.

Fort Lauderdale Strikers Professional Soccer Team. Home game schedule for August: Strikers vs. Jacksonville, Aug. 5 at 8 p.m.; Strikers vs. Tulsa, Aug. 15 at 7 p.m.; Strikers vs. Tampa Bay, Aug. 18 at 8 p.m. All at the Lockhart Stadium, Commercial Boulevard, West of I-95, Fort Lauderdale. 491-5140.

Fort Pierce Jai-Alai Fronton. Now through Sept. 20. Post time 7 p.m. on Mondays, Wednesdays, Fridays and Saturdays. Matinees Wednesdays and Saturdays at 1 p.m. Kings Highway, off Florida Turnpike exit 56, Fort Pierce. 464-7500.

Miami Dolphins Pre-Season Exhibition Game, Dolphins vs. Washington Redskins, Aug. 14 at 8 p.m. Orange Bowl, 1400 N.W. 4th St., Miami. 576-1000.

Pompano Park Harness Racing. Quarterhorse racing season now through Aug. 7. Post time 7:30 p.m. Wednesday through Saturday. Racetrack Road, Pompano Beach. 972-2000, 734-1228.

Royal Palm Polo Club. Summer club polo competition. Now through Sept. 30. Wednesdays, Fridays and Sundays at 5 p.m. Royal Palm Polo Club, 6300 Clint Moore Road, Boca Raton. 994-1876.

Seventh Annual P.G.A. Junior Golf Championship. A Royal Palm Festival event featuring the nation's top 100 junior golfers. Aug. 19-22, 8 a.m. to 5 p.m. The Gaig Course, P.G.A. National Golf Club, 1000 Avenue of the Champions, Palm Beach Gardens. 626-3600.

West Palm Beach Expos Minor League Baseball. Home game schedule for August: Expos vs. Miami Marlins, Aug. 2, 4, 19 and 20; Expos vs. Vero Beach Dodgers, Aug. 5, 6, 25 and 26; Expos vs. Winter Ha-

ven Red Sox, Aug. 13 and 14; Expos vs. Lakeland Tigers, Aug. 15 and 16; and Expos vs. Fort Myers Royals, Aug. 23 and 24. All games at 7:30 p.m. at the Municipal Stadium, 715 Hank Aaron Drive, West Palm Beach. 586-5101, 686-0030.

ATTRACTIONS

Elliot Museum. The museum houses a collection of antique vehicles and a small art collection. One wing features a dozen American shops, including a general store. Hours are 1 to 5 p.m. daily. Located on Hutchinson Island, four miles east of Stuart and four miles south of Jensen Beach. 225-1961.

Henry Morrison Flagler Museum. This historical mansion was built in 1901 by Henry Flagler, founding partner of Standard Oil and pioneer developer of Florida's entire East Coast. The museum is restored to its original appearance as a residence. Open Tuesday through Saturday, 10 a.m. to 5 p.m.; Sundays, noon to 5 p.m. One Whitehall Way, Palm Beach. 655-2833.

House of Refuge. Once authorized as a U.S. lifesaving station and then as a Coast Guard post until 1945, the museum now displays maritime artifacts, live turtle hatchlings and the House of Refuge is authentically furnished as it looked in 1875. Hours are 1 to 5 p.m. Closed Mondays. Hutchinson Island, Stuart. 225-1875.

Jonathan Dickinson State Park. Guided nature cruises leave from the park marina daily except Monday at 1 p.m. Picnic and camping facilities available. Off U.S. 1 in Hobe Sound. 547-2771.

Morikami Park. Japanese museum and gardens. Open Tuesday through Sunday, 10 a.m. to 5 p.m. 4000 Morikami Park Road, Delray Beach. 499-0631.

Norton Gallery of Art. One of the outstanding small art museums in the country, the Norton has a distinguished



*Society of the Four Arts,
Palm Beach*

permanent collection. Major areas include Impressionist and Postimpressionist masterpieces, American art from 1900 to present, a fine Chinese collection and important pieces of sculpture. Tuesday through Saturday, 10 a.m. to 5 p.m.; Sundays, 1 to 5 p.m. (Closed Mondays). 1451 South Olive Ave., West Palm Beach. 832-5194.

Science Museum and Planetarium. The sciences, from astronomy to oceanography, are explored through a variety of exhibits, classes and planetarium presentations. Open Tuesday through Saturday 10 a.m. to 5 p.m. and Fridays, 6:30 to 10 p.m. 4801 Dreher Trail North, Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

Singing Pines Museum. The oldest surviving unaltered wooden structure in the Boca area, Singing Pines serves as a constant reminder to the community of its beginnings. Built in 1911 by William Myrick. Tuesday through Friday, 10 a.m. to 4 p.m.; Saturdays 10 a.m. to 1 p.m. On the N.W. fourth Diagonal, Boca Raton. 368-6875.

Society of the Four Arts. Beautiful gardens and exotic plants, as well as several small demonstration gardens maintained by the Garden Club of Palm Beach are found at the Society of the Four Arts. The Library is open 10 a.m. to 5 p.m., Monday through Friday. The Gallery is open for special exhibits during the winter only. Four Arts Plaza, Palm Beach. 655-2766. □

GROWING MY WAY

CONTROL MAJOR, MINOR PESTS

Wherever groups of gardeners gather, conversations concerning chinch bugs, armyworms, caterpillars and grasshoppers are lively. When the list expands, however, and talk turns to aphids, mites, mealybugs, whiteflies and other destructive dandies, the lively chatter lulls and turns to other subjects. The latter group, by virtue of their comparative anonymity, leaves little to talk about.

Because of their small size and subtle and inconspicuous eating habits, none are considered important enough to make the homeowner "hit list," as major pests. Their activities often go unnoticed until a prize plant turns up in an embarrassing state of nudity or drops dead.

Description of physical appearance and modus operandi of some of the more common ones that infest landscape plants may be helpful in identifying the culprits, recognizing early damage and controlling their activities.

Aphids: Curled leaves occurring on new flushes of spring growth are the first sign of aphid activity for unfamiliar eyes. Unfortunately, by the time this obvious sign appears, the damage has been done. Often called plant lice because of small size and plant-sucking eating habits, aphids are soft-bodied creatures; usually green in color, but may be brown, yellow, pink or black. They feed by thrusting a needle-like stylet from their beaks into the plant leaf or other parts, sucking out the sap. The resulting damage is diminished plant vitality: discolored foliage, leaf curling, blighting of buds and fruit. In their feeding, aphids secrete a sweet substance called honey-dew that attracts ants and acts as a catalyst for the formation of black, sooty mold fungus on leaves and stems. *Control:* Make several sprayings as directed on label of Isotox, malathion, and diazinon. Systemic insecticides (absorbed into plant tissue) also can be used safely on ornamentals, but not on plants that produce edible fruit. Check with your garden supply dealer for means and method for best control.

Mites: These tiny, almost microscopic pests, which belong to the spider group, are distinguished by four pair of legs instead of three. Damage is often severe before their presence is discovered because of the arachnid's small size and sneaky eating habit of sucking sap from lower leaf surfaces. Visible signs appear on upper leaf surface when leaves pale, turn yellow, or become covered with tiny, yellow specks. To confirm cause, look on undersides of leaves for small webs, dark specks of excrement, discarded skins and the mites themselves. A hand magnifier is useful.



Control: Use Kelthane or other miticides recommended by garden shops. Follow directions. Be sure undersides of leaves are sprayed.

Scale Insects: Sucking insects can be divided into two groups. Armored scale have distinct, hard, separable shells or scales that protect their bodies and soft scales have hard shells which are not separable from the body. Some appear as pinhead-size dots, gray or brown in color, some resemble tiny oyster shells and others are disguised in waxy or woolly looking coverings suggesting bits of cotton. The young move about for a time, but soon settle in a favorable spot, insert a thread-like mouth part into leaf or bark and suck out sap. Injury, de-

pending on severity of infestation, can be from minimal to extensive. *Control:* Check with insecticide supplier for best control according to type.

Mealybugs: These white cotton-appearing insects attack many ornamental plants and citrus trees. Eggs are carried in cottony, waxy sacs usually found at axils of branching stems or leaves. Injury comes from sap sucking and copious secreting of honey-dew. Symptoms include leaf yellowing, wilting and, in severe infestation, death of plant parts or the entire plant. *Control:* Isotox, diazinon or malathion.

Leaf Miner: The insect can be easily identified by winding, silvery streaking of leaves resulting from tunneling. Control is not easy because the tiny larvae of flies, midges and moths are encased between leaf surfaces. Leaf miner is especially damaging to vegetable and flowering annuals. *Control:* Remove affected leaves in minor incidence or spray with Isotox, diazinon or malathion.

Whiteflies: The tiny white flies fill the air like clouds of miniature snowflakes when they are disturbed, but they are a serious pest of ornamentals, vegetables, citrus and many other plants. It is the nymphs that cause damage. They are scale-like, flat, oval, and pale green, brown or black depending on the species. Some have a white, waxy fringe. The flies suck juices from leaf undersides, causing leaves to become pale, mottled, turn yellow and die. Whitefly activity also causes leaves to become black from sooty mold fungus. *Control:* Isotox, diazinon or malathion.

Thrips: A primary pest of commercial flower growers, thrips can be serious pests of ornamentals, vegetable and field crops. Thrip damage is highly visible and widespread on ficus species in South Florida, particularly those used for hedging. They are barely visible without a magnifier. They scrape and scar ornamentals' foliage. On flowers, they feed inside buds causing bloom to be deformed or fail to open. *Control:* Malathion, diazinon or one of systemic insecticides.

(Continued on page 40)

THE RISE OF THE CONCH REPUBLIC



Wilhelmina Harvey unfurls her sign.

BY BEN MARTIN

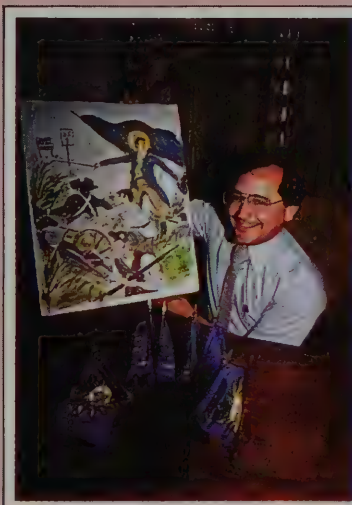
"Us Conchs ought to stick together when we're in trouble." — Harry Morgan, in Hemingway's *To Have and Have Not*, 1937.

Tension between the federal government and Key West goes back a long time. In Ernest Hemingway's novel, *To Have and Have Not*, the protagonist,

PHOTOS BY PAT CANOVA

The wealth of seafood found in and around Key West makes it a gourmet's paradise. Grouper, shrimp, snapper, stone crab and, of course, conch all are in plentiful supply.





Top: The architecture of the Fogarty House Restaurant is typical of the Conch style. **Left:** David Wolkowsky described Key West as 'the original Fantasy Island.' **Right:** Mayor Dennis Wardlow holding a painting depicting the now-infamous blockade of the island.

Top: Shrimp boats lay at anchor in a Key West harbor. The fishing industry is second only to tourism. **Bottom:** The southernmost house in the United States is a painstakingly preserved Victorian. It is said on a clear day you can see even Cuba.

Harry Morgan, has his charter fishing boat confiscated. The cause: Harrison, "A big man in the administration" spends his Key West vacation gathering evidence that Morgan has been smuggling Chinese from Cuba into the Keys. Harrison emerges as one of the most despicable characters in American literature. On April 23, 1982, Key West's tour-

ist industry stood almost totally destroyed by federal bureaucracy. In an attempt to collar drug smugglers and illegal aliens, the federal government's border patrol had set up a roadblock in Florida City, directly astride U.S. 1, Key West's tourist artery. The checkpoint uncovered few drugs and fewer aliens. What it did succeed in doing was to create a 19-mile

traffic jam, thereby effectively throttling Key West's tourism. Florida Gov. Robert Graham characterized the federal bureaucrat who thought up the checkpoint as "someone who flunked his IQ test." Key West was desperate. On the morning of April 23, 1982, standing in Mallory Square, Mayor Dennis Wardlow declared that Key West was indepen-



Below: The sunset ritual at Mallory Dock includes music (above). **Right:** The placid, almost glassy water is ideal for windsurfing.

dent of the United States. Wardlow then committed an act of war.

Pointing himself north, he blew a blast on a conch shell guaranteed to shatter glass in Washington. The bonnie blue battle flag of the Conch Republic was raised to an accompaniment of cheers and rebel yells and after howling themselves hoarse, approximately 1,000 spectators dispersed to plan Secession Day parties.

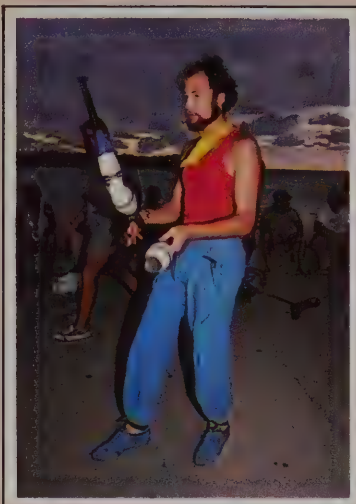
The media had announced that the secessionists were going to haul down the Stars and Stripes before running up the flag of the Conch Republic. Inaccu-

(Continued on page 74)





Above: Sunset is incomplete without the *Comparsa* dancers at Mallory Dock. The *Comparsa de Cayo Heusto* roughly translated means 'Masked Musicians and Dancers of Key West.'



Above: Though most of the *Comparsa* now are Anglos, founder Abelarda Boza insists, 'They still have Latin hearts.'

Carter McKay wears Christian
Rupert's three-piece culotte
suit with matching scarf,
available at Sara Fredericks.

Classic to Contemporary:

NEW DESIGNER FASHIONS FOR FALL



Below Left: Becky Johnston models Bill Haire's cossack blouse, worn over matching wool gabardine slim-line trousers, available at Elizabeth Arden. **Bottom left:** Carter McKay wears Dutch designer Ronaldus Shamask's one-piece diamond-shaped dress and Jill Anderson wears his two-piece suit with intricate front closing and short, straight skirt, available at the 24 Collection.



BY BETTY YARMON
PHOTOS BY STEPHEN LEEK



Above: Christopher Lawrence designed this favorite look, good year-round. Long, easy-fitting culottes are paired with a bright red sweater. **Top right:** Christopher Lawrence's neutral linen suit, very easy in line with its neat and shaped jacket, is worn jauntily with matching plaid shirt. **Right:** Jill Anderson models a three-piece suit by Mario Forte for Joseph Picone. Available at Saks Fifth Avenue in the Esplanade.



Although the weather in Florida remains constant, fashion is seasonal. Shop windows are now filled with brisk fall fashions. Designs displayed in Palm Beach are versatile, comfortable and practical without sacrificing style. Fall clothes featured here were photographed at the Palm Beach Polo and Country Club in Wellington. Design credit goes to veteran Mario Forte, Bill Haire, Ronaldus Shamask, Christian Rupert and Christopher Lawrence. Forte, who designs the Joseph Picone couture collection, is known for ladylike apparel in luxurious fabrics; Haire is sportif and very contemporary in style; Coty-award winner Shamask approaches fashion as an architect approaches his renderings, achieving interesting, sharp contours; Rupert has a fine hand in tailoring and achieves extraordinary combinations of colors and textures; Lawrence creates a sophisticated, classic look with natural fibers. All are well-suited for fall in Florida, or for quick trips north.

Hair and makeup created by Tom de Rosa. Precious jewelry from the shop of Baronessa Amaru-Landau, at the Colony Hotel.

Formality Transformed

Georgian Architecture Enhances Beach House Atmosphere

BY BRIDGET BERRY

The owner of a home on South Ocean Boulevard just north of Sloan's Curve calls it a beach house. Interior designer Nancy Wilkinson compares it to a Cape Cod boathouse. On entering the home, ascending the marble, wood-trimmed stairs into an expansive drawing room, one might be overwhelmed by the sun inundating the room and adjoining solarium and think, indeed, the sparse furnishings and cascade of plants defined a casual vacation bungalow.

The expanse of the estate, stretch-



Above: The drawing room is a glass bridge looking westward across the solarium to Lake Worth, eastward to the courtyard and beach. The enormous arched windows, which lower completely into the floor, are not curtained. "Curtains would separate the rooms—and besides, it would no longer be a beach house," explained the designer.



Above: The draped table cover and rattan chairs in the breakfast alcove were designed to suggest a Greek island setting, where porch tables often overlook the sea.

ing from the ocean to the lake, and the house's splendid architecture defy these decriptions, however. Originally built in 1936 for the Wolcott Blairs of Chicago by David Adler, the H-shaped house is regal in its Georgian style.

Still, everything is relative, and to the owner, who owns several other homes in Europe, all very formal and immense, this home is the ideal beach house, where he comes and goes, staying four or five days a month, longer at Christmas and in March.



PHOTOS BY
KIM SARGENT AND
STEVE KARAFYLLAKIS

Left: The owners did much of their own plant work, and the flowering plants in the solarium change frequently, with heavy emphasis always on orchids. Four fishtail palms cascade over sofas, making the room more intimate, especially on magical tropical nights, *below*.



Right: Pieces such as the Lacaplast coffee table in the sitting room adjoining the master bedroom are used as a diversion from wicker, Mrs. Wilkinson noted. The floral pattern of the curtains in this room are repeated in the fabric covering the walls in the bedroom, **below center.** The wicker bed, a focal point of the bedroom, was imported from Mioni in Italy. **Bottom:** "Pleasant" is the word the designer uses to describe the mistress' bathroom. Pink and gray marble floors, mirrored walls, goldplated fixtures and a Jacuzzi bath centered in the airy room spell panache. Throughout the suite, the formal symmetry of Georgian architecture is offset by casual furniture, throw pillows and sofa, intimate colors. Decoration is pared down to the essentials of beauty and comfort.



"The amusing part of the whole thing," said Mrs. Wilkinson, principal designer of N.B.W. Interiors, is "the very formal architecture complements the beach house atmosphere." The owner asked the designer to use subtle, soft colors in the public areas and bright colors in the bedroom areas. He stipulated all of the furniture must be wicker or rattan and "insisted we keep the Venetian blinds — marvelous old wood ones. It has a very European look. He likes the way the sun filters through," said Mrs. Wilkinson.

With this foundation, the designer set out to redecorate a home that in its history has been dec-

(Continued on page 83)





Left: The reading corner of the "family entertainment center" affords a quiet niche as well as options for alternative conversation groupings. **Below:** White, weave-patterned Grasscloth wraps the walls and white carpeting imported from Belgium blankets the floor of the center. "Floor coverings were meant to be a background, not to compete at all with the architecture," said the designer. The owner insisted the Venetian blinds—"marvelous old wood ones"—be incorporated into Mrs. Wilkinson's design. Sunlight filters through, and a European influence is evoked. Most of the fabrics in this room as well as throughout the house are from Brunschwig & Fils, with contributions from Hinson.



Deauville: A Mixture of Bluegrass and Blue Bloods

STORY AND PHOTOS BY

BY JULIETTE DEMARCELLUS



Above: One of two flower-decked racetracks in town, the Hippodrome de Touques is home to the prestigious Grand Prix de Deauville. This seaside resort, founded in the 1800s, flourished through the 1920s as a playground for eccentric royalty and the rich. **Below:** Today, the big horse-breeding fortunes maintain stud farms and estates near Deauville, such as the moated manor house at Victot, recently leased by William DuPont de Nemours.



Deauville is the finest and most elaborate of belle epoque resorts. Founded for the English, enjoyed by the French and imitated by Americans, Deauville was the first of the great beachside playgrounds.

Now, after decades of a drab eclipse, this fashionable resort in North France is having a popular rebirth, sending the international-minded back to their maps and their memories.

Deauville was the first place of its kind — a summer watering hole that brought together the elegance of a gambling casino, the daring of the beach and the excitement of horse races. Perched on the north coast of Normandy, it was designed to be within easy reach of both London and Paris by train.

Those who have not seen Deauville may remember the glimpse of it shown in the film version of Colette's *Gigi*, starring Leslie Caron and Maurice Chevalier. One may remember Chevalier and Hermione Gingold singing *I Remember It Well* as *Gigi* was seen cavorting in the waves which rolled up a dream beach of hard, flat sand covered with bright umbrellas and by pony carts.

This was the great period of Deauville and Colette's racy tale of the demi-monde caught the character and feeling of the place perfectly.

It was a time of big-sleeved white dresses with demi-trains, parasols,
(Continued on page 84)

Opposite page: Stud farms like Le Pommier assure Deauville's fortunes as long as the rich enjoy racing. Stallions bred in this lush bluegrass fetch fabulous prices. **Inset:** Racing at Touques.





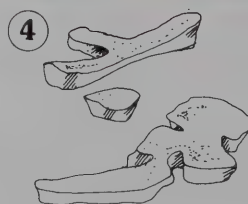
Above: The Butcher shows how to save money by cutting up a roast at home. All that is needed is a good knife, a cutting board and a little concentration to yield steaks, chops and variety cuts at less than readycut prices.



2



3



Above: A 5- to 6-pound seven-bone center cut roast can be divided into several different cuts, as shown in the sketches. 1. The Chuck Tender and Flat Iron cuts on either side of the ridge are the most tender, ideal for sauteing. 2. The meat just beneath the shoulder blade bone is the least tender and needs moist-heat cooking. 3. The small cuts next to the bone on the bottom are tender enough to fry. 4. Use the bone and gristle for stock.

CREATIVE CUISINE PREPARED BY

THE BUTCHER

Merle Ellis

The Nation's Top Butcher

STORY AND PHOTOS BY ROSA TUSA

Whenver Merle Ellis, the nation's top butcher, comes to the Palm Beach area, he spends a few hours in my kitchen demonstrating how the home cook can keep meat costs within reason.

"It's simply a matter of being more knowledgeable about meats and more creative when planning meals," he says.

Ellis, nationally known through his T.V. series, "The Butcher," and his syndicated newspaper column, started learning the butcher trade at the age of 13 in his father's meat market.

After serving in the Army, he worked as a butcher, concurrently studying radio and television at San Francisco State College. When beef prices soared in 1973, he appeared on the Dinah Shore show 28 times to tell consumers how to get the most out of every pound.

Meats pre-cut and trimmed cost more per pound. A whole roast or chicken cut up in your own kitchen saves money, Ellis points out.

As the sketch shows, a 5- to 6-pound seven-bone or center cut chuck can be divided into several different cuts that will provide a variety of meals.

1. On top of the blade bone are two muscles, the Chuck Tender and Flat Iron, which are on either side of the ridge. These are the most tender. They can be cut into steaks for frying, sliced thin for stir-fry dishes or cut into slices for breaded or Italian steak.

2. The muscle just beneath the shoulder blade bone is the least tender muscle of any chuck roast and definitely needs moist-heat cooking. Strings may be tied around it to form a boneless rolled pot roast. Or this section may be cut into steaks for Swiss steak or cubed for beef stew.

3. The whole group of small muscles next to the bone on the bottom of the chuck are all tender enough for sauteing or stir-frying, once the connective tissue that binds them together has been re-

moved. The bones and the bits of meat and gristle are good for stock.

Ellis advises some cooks to rediscover pressure cooking. Invented more than 300 years ago, the pressure cooker answers the needs of the contemporary cook.

Foods cook three to 10 times faster than with ordinary cooking and reduced cooking time conserves energy. Pressure cooking also turns inexpensive cuts of meat into succulent, tender fare. "With today's inflated food prices, even we butchers are looking for less expensive cuts. Unfortunately, many of these budget meats require long, moist-heat cooking to make them tender enough to enjoy," Ellis said, adding "that means spending too much time in the kitchen."

After the chuck was divided into the several different cuts we tried some recipes using the meats. The tender steak was quickly sauteed in a frypan; kiwi beef cooked in less than a half hour in the pressure cooker.

The trend is for today's hostesses to offer one-dish meals with home-style flavor. Dishes like oxtail soup and Hungarian goulash take little time when cooked under pressure and are the kind of fare guests will appreciate.

KIWI BEEF

- 2 c. small beef cubes from chuck roast (about 1 pound)
- 1 bay leaf
- 1 clove garlic, minced
- ½ tsp. salt
- ⅛ tsp. pepper
- 1 c. water
- 1 tbsp. butter
- ½ c. white wine
- 1 kiwi, peeled and sliced or 1 lemon, peeled and thinly sliced with seed removed
- 2 tbsp. butter or cooking oil
- 1 tbsp. tomato sauce

Put beef cubes in pressure cooker. Add bay leaf, garlic, salt, pepper and water. Close pressure cooker cover se-

curely. Place pressure regulator on vent pipe. Cook for eight minutes at 15 pounds pressure.

Meanwhile, in a small saucepan, saute kiwi or lemon in butter until soft and all butter is absorbed. Stir in tomato sauce; keep warm.

After pressure cooking time is completed, cool pressure cooker at once. Pour off broth. (It may be added to soup stock). Add 1 tablespoon butter to beef in uncovered pressure cooker. Stir-fry meat in butter over high heat until it browns. Add white wine to pan and stir to deglaze. Stir kiwi or lemon mixture into beef.

It may be served over hot cooked pasta, rice or chow mein noodles. Makes approximately two cups (two generous or four small servings).

ITALIAN STYLE STEAK

- Top portion (Flat Iron/Chuck Tender) seven-bone beef pot roast, (approximately ¾ to 1 pound), chilled
- 2 tbsp. olive oil
- 2-3 cloves garlic, crushed
- Salt and pepper
- 1 tbsp. water
- 4 tbsp. butter, softened to room temperature

Cut chilled meat into six thin slices; pound flat. Saute garlic in olive oil in heavy frypan. Remove garlic. Over high heat, quickly saute two or three meat slices at a time. When all meat is browned, return to pan and add water; cover and turn off heat. Let sit for about one minute. Remove meat from pan to a heated platter. Whisk butter into sauce until smooth, spoon over beef.

Makes approximately two generous or four small servings.

HUNGARIAN GOULASH

- 4 tbsp. butter
- 2 lbs. boneless, lean bottom or top round, rump or sirloin, cut into cubes
- 8 med. yellow onions, peeled and sliced
- ¼ lb. salt pork
- 2 or 3 tbsp. paprika

2 bell peppers
 1½ c. dry white wine
 3 or 4 tbsp. tomato paste
 1 c. dairy sour cream
 1 tsp. caraway seeds (optional)

Dice the salt pork; seed and coarsely chop peppers and slice the onions. You will need a 4- to 6-quart pressure cooker. Place over medium heat without its rack. Add about three tablespoons butter and the diced salt pork. When the pork is rendered of its fat, saute the beef cubes until lightly browned. Add the sliced onions and stir. Add another tablespoon of butter, if needed, to saute the onions and meat. Sprinkle with salt to taste and add paprika to taste. Add the green pepper.

Blend the wine with the tomato paste. Add to the pressure cooker. There should be about ½ inch liquid on the bottom of the pan. Add a little water, if needed, or more wine. Put the cover on and bring pressure up to 10 pounds and cook for 15 minutes. Reduce pressure.

Mix the sour cream with the caraway seeds and stir it into the goulash. Simmer for a minute or two to warm the cream and serve immediately with small boiled potatoes or noodles.

Serves four to six.

OXTAIL SOUP

1 lg. or 2 small oxtails, cut up
 3 lg. cloves garlic
 1 lemon
 2 lg. sliced onions or 4 medium
 2 c. red table wine
 ½ bay leaf
 ¼ lb. salt pork, diced
 4 carrots
 2 leeks, cut into chunks
 Salt and pepper
 4 c. beef stock or canned bouillon

Use a 6-quart pressure cooker. Place on high heat and saute the diced salt pork until crisp. Remove and reserve. Wash and cut the oxtail pieces and saute in the pork fat for a couple minutes, turning frequently. Add the coarsely chopped garlic and the onions, sliced. Stir and add the crumbled bay leaf, the juice of the lemon and a few slivers of the rind. Add the wine. Add carrots, rather thickly sliced, beef stock, a pinch of ground cloves and freshly ground black pepper and salt to taste. Put on the cover and bring pressure up to 10 pounds. Cook for 45 minutes. Turn off heat and allow pressure to reduce gradually.

When ready to serve, sprinkle the pork rind over, if desired. All you need is

a crusty loaf of bread and a salad for this hearty soup which will serve 4.

COMPANY BEEF ROAST WITH GRAVY

3 lbs. boneless beef rump, bottom round, eye of round or chuck roast
 2 tbsp. vegetable oil
 ¾ c. teriyaki sauce
 1 med. Sweet Spanish onion, cut into wedges and separated
 3 tbsp. flour

Lightly brown meat on all sides in hot oil in 4- or 6-quart pressure cooker. Place meat on cooking rack in pressure cooker. Combine teriyaki sauce and ¼ cup water; pour into pan. Arrange onion evenly over meat. Close pressure cooker cover securely. Place pressure regulator on vent pipe. Heat pressure cooker over high heat until pressure regulator begins to rock. Adjust heat to maintain slow steady rocking motion. Cook at 15 pounds pressure for following doneness: eight to 10 minutes per pound for rare; 10 to 12 minutes per pound for medium; at least 12 to 15 minutes per pound for well-done. Let pressure drop.

Place meat on serving platter; keep warm. Remove cooking rack. Pour drippings into large measuring cup; drain off fat. Add enough water to drippings to

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measure 2½ cups; return to pressure cooker pan. Blend together flour and ¼ cup water. Bring drippings to boil and slowly add flour mixture, stirring until thickened. Serve gravy with pot roast. Makes 6 to 8 servings.

BARBEQUE POT ROAST

4 to 4½ lbs. eye of round, bottom round, boneless chuck roast or pork loin roast

½ c. catsup
½ c. apricot preserves
¼ c. dark brown sugar
¼ c. white vinegar
½ c. teriyaki or soy sauce
1 tsp. crushed dry red peppers
1 tsp. dry mustard
¼ tsp. pepper
1 lg. onion, sliced

1½ c. water for beef or 2 c. for pork

Ingredients listed are for use in a 6-quart pressure cooker. For use in a 4-quart pressure cooker, use a 3-pound roast and cut ingredients in half.

Prepare barbeque sauce by mixing together catsup, preserves, brown sugar, vinegar, teriyaki, red peppers, mustard and pepper. Place roast and barbeque sauce in a large plastic bag or glass dish. Refrigerate overnight.

Place water and cooking rack in 6-quart pressure cooker. Remove roast

from sauce, reserving some sauce. Cover rack with one half of the sliced onions. Place roast on onions and cover with remaining onions. Close pressure cooker securely. Place pressure regulator on vent pipe. Heat pressure cooker over high heat until pressure regulator begins to rock. Adjust heat to maintain a slow steady rocking motion. Cook beef at 15 pounds pressure for the following doneness: eight to 10 minutes per pound for rare; 10 to 12 minutes for medium; at least 12 to 15 minutes per pound for well-done meat. Cook pork 15 minutes per pound for well-done.

Meanwhile, place reserved barbeque sauce in a saucepan and simmer, until reduced by about one half.

Let pressure drop of its own accord. Remove roast and keep warm. Discard cooking water or use for making soup. Puree onions in a blender or food processor and add to reduced barbeque sauce. Serve sauce with sliced roast.

Makes 8 servings.

COCKTAIL JELLIED BEEF

2 lbs. short ribs, other meaty beef bones or leftover scraps of beef (should yield about 2 c. cooked minced meat)

1 c. water
½ tsp. salt

¼ tsp. white pepper
5 peppercorns
3 allspice
1 bay leaf
2 cloves
1 med. onion, sliced
¼ c. brandy

Trim excess fat from meat. Combine water and remaining ingredients. Place water mixture and cooking rack in a 4- or 6-quart pressure cooker. Close pressure cooker cover securely.

Place pressure regulator on vent pipe. Heat pressure cooker over high heat until pressure regulator begins to rock. Adjust heat to maintain a slow steady rocking motion. Cook for 30 minutes at 15 pounds pressure. Let pressure drop of its own accord. Remove ribs from pressure cooker and cool.

Skim excess fat from broth in pressure cooker and strain, if necessary. Remove meat from bones. Discard bones and any fat. Mince cooked meat in a blender or food processor, and combine with broth. Decorate the bottom and sides of a 3-cup mold with pimento and green pepper, if desired. Carefully spoon and press meat into mold. Refrigerate until set. Serve with cocktail rye bread.

Makes 10-12 appetizer servings. □

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(Continued from page 16)

pumping like pistons across the chest can make you look like Battle-Ax Annie heading for a showdown. You'll get comments like, "Shake it up, baby" — or worse. But runners got the same run-around when they were new to the scene. So practice a few lighthearted responses and keep up your training.

Howard Jacobson separates his training sessions into three segments: the warm-up, workout and cool-down. He emphasizes that each segment has its own importance and should not be neglected simply because we've been walking all our lives. The first phase is especially important.

"Caution," he advises, "training without a warm-up may be injurious."

Jacobson calls his own system "Pre-kinetics" (from the Greek "before movement"), a series of breathing and flexibility exercises based on yoga postures coupled with deep breathing to "stretch your muscles, stimulate your body organs, and literally pour glandular chemicals and oxygen into your bloodstream to prepare you for your workout."

The racewalking style is not much different from the good walking sugges-

tions offered earlier except for a few embellishments that shift its emphasis from a walk to a sport.

In racewalking you reach forward with the leg. Don't point the toes. As the heel-strike is planted, your foot should be at approximately a 90 degree angle to the leg and the leg should be almost completely straight. You land slightly on the outside edge of your heel, with the

'Racewalking is the gluteus maximus minimizer ...'

ankle rigid, and roll toward the ball of the foot.

As the front leg pulls you forward, the back toes push off vigorously. And, as you come off the ground with your back toes, you swing the leg forward at the hip. This hip movement is a forward roll, rather than a side-to-side sway. Arms, crooked at the elbow, pump with gusto, reaching upward toward the center of the breastbone. The hands are

kept lightly clenched, but not fisted.

While an excellent sport for men and women alike, racewalking is especially kind to women. The pumping action tightens upper-arm flab and the pectoral muscles that support the bosom — two areas that most other sports rarely effect. Because of this motion, too, racewalking is said to burn more calories per mile than running. Since muscles in the front and back of the leg work equally (whereas the front of a runner's leg is relatively underutilized), legs become slimmer and firmer.

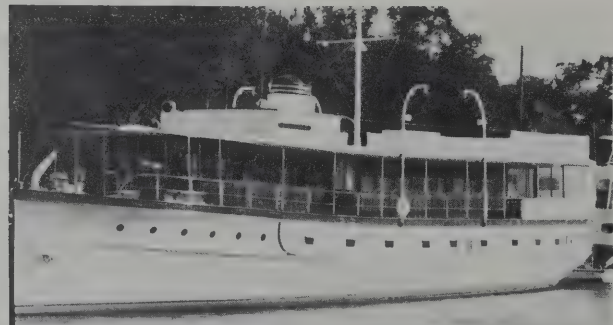
Even more importantly for the average woman whose fanny tends to fat after a time (and that means just about all of us), Howard Jacobson explains that the three buttocks muscles, the gluteus maximus, gluteus medius and gluteus minimus, which are only moderately active during normal walking, contract with appreciable intensity during racewalking.

"That," Jacobson observes pleasantly, "makes racewalking the gluteus maximus minimizer!" □

Joy Tomlinson Phelan is a member of American Medical Writers' Association.

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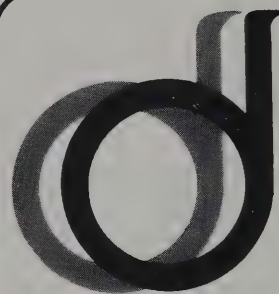


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(Continued from page 17)

approached from any number of points — historical, social, purely esthetic, simply commercial — but it helps now and then to return to its agricultural foundations. This is particularly important to newcomers to the subject, for they may have wondered why so much fuss is made over certain European grape varieties by people who seem to hold the old-fashioned American wines in contempt. There is quite a difference in price between a chardonnay or cabernet sauvignon and a New York State catawba or Niagara or Concord wine.

There are a couple of Latin words it helps to remember. First of all, "vitis," which means "vine" and which refers to the whole genus of grape plants. Within this genus are many species.

In the eastern United States and Canada, there are a dozen or more wild grape species, the best known of which is *Vitis labrusca*, known commonly as northern muscadine or fox-grape. Some of these *labrusca* — probably including the parent of the famous Concord — crossed in the wild with European grapes planted by the colonists; others, as mentioned above, were deliberately mated with more "sophisticated" vines.

But for most of the world's wine drinkers, wine means *Vitis vinifera* — the species responsible for beaujolais, riesling, burgundy, bordeaux, chianti, champagne, port and sherry.

There are thousands of varieties or "varietals," to use the winemakers' term, within the *vinifera* group, and most of them make terrible wine. However, a dozen or so whites and a slightly longer list of reds within this species make what are generally considered the world's best wines.

Vinifera seems to have originated from wild grapes in Asia Minor and the area round the Russian-Afghani border, but by classical times various clones had been introduced throughout the Mediterranean world. By a process of trial and error through the Middle Ages, the most suitable varietal for each of Europe's wine regions was eventually discovered or developed.

The Californians, in other words, had much of their work done for them, at least as far as varietals were concerned. (Most good wineries, of course, do a lot of further clonal experimentation, especially with "tricky" varietals such as pinot noir). The European varietals were brought into the cooler coastal areas of northern California in the 19th century and — as we all know today — did beautifully.

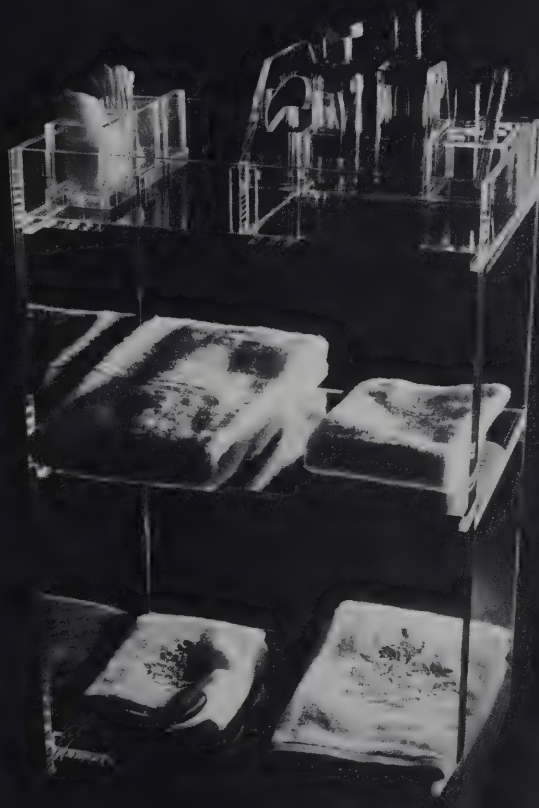
Are *vinifera* wines better than the rest? They certainly offer more variety and better potential for aging. Beyond that it is a matter of taste, which is perhaps to say a matter of environment. People who began drinking European-style wines often find *labrusca*-type wines unpalatable. Those who began drinking Concord and the like sometimes find California table wines too dry or astringent or "intellectual." There are still people who prefer homemade scuppernon to either.

Do the French hybrids offer a compromise? Not really. In style, they are trying to be as French as they can. I have sampled a wide variety and, as pleasant and interesting as some of them were, only seyval blanc seemed consistently to offer much competition to modestly priced California white wines.

But the age of experimentation in the vineyards is far from over, particularly as genetic techniques become more refined. Shuffle a few DNA molecules or whatever, and the wine-grape of tomorrow may taste like '47 Romanee-Conti, grow like a weed, require almost no cultivation, resist every pest ... and maybe even flourish in Florida!

Charles Calhoun is a free-lance writer residing in Bar Harbor, Westhampton Beach and Palm Beach.

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GROWING MY WAY

(Continued from page 20)

Gardening Tips For August

Lawns: Direct effort to mowing, watering and insect and disease control. Check weekly for chinch bugs in St. Augustine and sod webworms in other grass types. Watch for dollar spot and other lawngrass fungi.

Pruning: Cut back large trees and shrubs that might cause damage to people or property during high winds. Keep shrubs well pruned to minimize damage and unsightly appearance following possible hurricane.

Planting: Rainy season is a good time to plant or transplant trees, shrubs and vines. Stake large specimens against high winds. Water daily until established. Form earthen saucer to catch and hold water.

Propagation: Divide and replant tropical bulbs. Pot cuttings, make air layers.

Fertilizer: Avoid fertilizing lawngrasses because of heat, insects and heavy rains. Fertilize newly planted shrubs and trees monthly to speed growth. Make light feedings. Fertilize roses and others requiring monthly feedings.

Insects: Make special effort to rid plants and trees of sucking insects, whiteflies, aphids, and others. Malathion and others give control. Avoid using malathion on hibiscus because of sensitivity during hot weather. Buy insecticides at reliable garden supply or nursery outlets that can provide information about their use.

Watering: The average rainfall for the month is about 7 inches. Water well between showers. Soak, don't sprinkle, to develop deep roots against drought and conserve water through less frequent watering.

Special Note: This is a good month to dawdle, but learn while you do. Visit the cool, beautiful botanical gardens at the Mounts Horticultural Learning Center, 531 N. Military Trail, West Palm Beach. Tropical and subtropical plants and trees, growing in isolated sections, can be a source of valuable knowledge of Florida horticulture and floriculture. Take along a pad and pencil to make notes of arrangements and identity from markers throughout the gardeners. □

Bob Robson is a member of the Garden Writers Association of America.



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AREA DESIGNERS SHOW THEIR STYLE

Asking someone else to decorate your home — *your* space — is the ultimate act of trust. It calls for a trained professional's skills and talent. You will, after all, have to live with the final product. An interior designer's purpose is threefold — functional, creative and interpretive. The designer interprets his client's lifestyle and personal taste into a style that reflects the client — not the designer. Functional is not synonymous with drab, nor is creative to be confused with eccentric. There are many reasons to hire a decorator rather than to do it yourself, the most important of which are time and money. An interior designer can prevent you from making costly mistakes in color or furnishings; and save you hours of shopping by bringing samples and swatches to you and making suggestions. Design is more than just decorating a room; it is an artful blending of cooperation, planning and developing that results in a comfortable and welcoming environment. On these pages, we present examples of the work of selected designers and a representative listing of available firms and their services.

Our cover photo is of a table base from Rome's Papiri Collection. Inspired by Boticelli and designed by Tamanti, the base is a hand-carved portrait of a woman, executed in travertine marble, oak and cast aluminum. Available at La Verne Galleries. Photo by Ira Victor.



PHOTO BY
STEVE KARAFYLLAKIS

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design 3



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Our design services are complimentary when making your purchases through the Interior Design Studios.

We invite you to call the Studio nearest you for an appointment.

Interior design by Roger Hargreaves. Miami, Dadeland, Westland, 153rd Street, Hollywood, Galeris, Pompano, Plantation, Boca Raton, West Palm Beach, Orlando, Altamonte Springs, Clearwater, St. Petersburg, Tampa, Sarasota, Fort Myers and Daytona Beach.





TOMMI MARTIN, ASID

Sea and sky colors are brought indoors in this gracious oceanfront living room.

Periwinkle blue accented with impressionistic hues of aqua, lavender and sea-foam green creates the lush background for an eclectic mix of furnishings.

Crisp white linen was chosen by designer Tommi Marten, ASID, for all upholstery, bringing symmetry to the room.

Brass, glass and Lucite are used for cocktail tables for an airy look. Modern art by Nicholas Simbari repeats the seascape.

Windows, framed with soft side panels and a pleated stationary Roman shade suspended from a shirred upholstered rod, are left completely open to capture the spectacular view.

VIRGINIA COURTENAY

This Virginia Courtenay living room design creates a soft ambience of beiges and grays with the use of vertical louvers.

The designer said she felt drapes were not adequate treatment for the window looking on to a walled garden. She opted for the louvers that, through positioning, can control light and view.

The sofa print design was hand-painted in a larger scale on the louvers.

A large Indian pishua in deeper tones gives balance and interest without competing with the casual elegance of the room — its tight design complements the room's airiness.

With a background in 18th-century English and French antiques, the designer says she enjoys incorporating art into contemporary interiors. "Art can be a living thing in design — it's not just a way to cover a wall," she says.



TOM KNIBBS



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These and other elements of the Baker Contemporary Collection may be viewed on display at Worrells, where you'll find the largest selection of Baker furniture in Florida.

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North Palm Beach; Governor's Pointe, North Palm Beach
and Sutton Place, Palm Beach.



At left is a view of a foyer-dining area leading into the living area of a spectacular apartment in a Manhattan skyscraper.

The greatest problem for designer Charlotte Finn was the view of an unsightly tower from the living area window. However, she conquered this by installing a sill-to-ceiling mirrored screen which not only obstructs the view of the tower but reflects the spectacular vista from the other end of the room.

To enhance the design, the dining table was placed in the curved recess of the foyer and the walls leading to the living area were slightly curved.

Track lighting also was installed, all the walls were covered in a subtle plaid grass wallcovering and a Berber carpet was placed in the foyer-dining area with Edward Fields area rugs in bone, beige and blues used on stained wood floors in the living area.

This home is spectacular for entertaining at night and equally fascinating during the day. It is warm and inviting and exciting at all times without being pretentious.

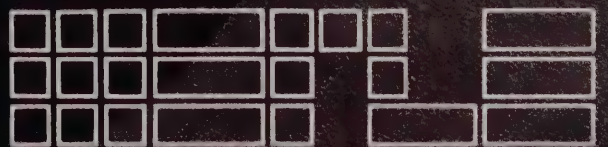
Being asked to design a comfortable, contemporary environment for a collector of Indonesian art offered an appealing challenge to June Stehle Gara, ASID.

Walls were removed to make the living spaces large and gracious. Two bedrooms were converted into one to provide space for large built-ins and a sitting area. The third bedroom provides an intimate space encompassed by a Chinese wedding bed.

The background is soft and neutral. The materials are natural to enhance the tropical feeling. Floors throughout are oak with sisal area rugs. The upholstered pieces are covered with heavily textured fabrics and batiks.

Highlighting the living area is a court set of 300 Indonesian shadow puppets mounted on specially designed Lucite rods, providing a background of South Sea drama. In keeping with the aura of authenticity, the designer created the coffee table and dining table of carved panels from the chest in which the puppets were stored. A bench was made from the base of the chest and sits beneath a kings cloth batik framed on the wall. Opposite the entrance is a Garuda, a mythical bird that is the national symbol of Indonesia.





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Photography: Michael Merle



In designing this interior, H. Allen Holmes Design Studio complemented the stucco construction and barrel-tile roof of the Mizner-style exterior.

The master suite shown is a pot-pourri of Gothic, Oriental and Provincial styles. The window treatment of antebellum shutters is enhanced by a natural willow writing desk, circa 1910.

The medallion motif of the fabric and the art is set against a background of neutral carpeting and wall covering.

The theme developed in this bedroom is carried throughout the house. Contemporary pieces including polished brass tables in the living room accent the interior.

Comfortable mixing styles, the versatile designer also complemented a contemporary dining table with traditional chairs in the dining room.



Palm Beach Interiors INC.

Having Mrs. Lewis Joseph, A.S.I.D. design your new home or apartment can be a very happy experience. Being in business for the past thirteen years here in Palm Beach has gained her the reputation of being one of the leading designers in the country. Her beautiful new shop is filled with paintings, lithographs, wallpapers, furniture and marvelous fabrics in addition to one of the largest and finest oriental antique collections in the world.

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KARL D. FRANCETIC: PHOTOGRAPHER

H. Allen Holmes Inc.

1001 U.S. Highway 1, Jupiter/Tequesta, Florida 33458 ☐ 305-747-4443
Chicago, Illinois ☐ 312-661-1112



The old axiom "East is East and West is West, and never the twain shall meet," has been disproved by Iberia Tiles with the introduction of its new line of Cina tiles. Gleaming surfaces mirror ancient Chinese lacquer techniques now restored to the world of home decoration.

This collection of satin-finish wall coverings evokes the grandeur and mystery of the Orient and makes it available to home designers and decorators on this side of the world.

Designed by Valentino, one of Italy's foremost fashion advocates in quality Piemme ceramics, the collection has been brought to this country by Iberia Tiles. Interior designers and architects may find the Cina collection at Iberia Tiles' two locations: in the D&D Centre in West Palm Beach and at the Miami International Commerce Center.

Also available at these two showrooms are varieties of fine European ceramic floor and wall tiles of superb craftsmanship.

INTERNATIONAL INTERIORS & DESIGNS

International Interiors and Designs Inc. is a Fort Lauderdale-based design organization specializing in corporate space planning and office design.

International Interiors currently is involved in the design of a commodities trading corporation headquarters at 1 Corporate Plaza. At the same address, it also is doing the entire space planning for a growing real estate development company.

The company goes the entire gamut of corporate design: layout, specification, purchasing and installation. The company's forte is not limited to the corporate scene. The versatile staff also has shared its expertise in designing some of the more well-appointed residences on Florida's Gold Coast as well as a number of commercial time sharing projects in the Palm Beach area.





Charlotte Finn

CHARLOTTE FINN, INC., INTERIOR DESIGN
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TOM KNIBBS

This small bedroom is designed to offer comfort in a limited space. It can accommodate comfortably either an adult or teenager. The built-in furniture includes storage for clothing or books, extensive drawer space and a desk area.

The walls are done in brown flannel, the built-in furniture is deep taupe laminate and the floor is covered by a shaded, plush carpet to match the walls.

The brown background creates a lovely foil for pastel shades of mauve, shrimp, bone and melon, featured in pieces of art and hand-painted fabrics. The use of mirrors in niches and behind beds gives the illusion of space in this small room.

The accessories are a mixture of authentic African and contemporary art.

Most of Betty Levine's work is contemporary, accented with Oriental and African art as well as with antiques to create an eclectic elegance.

Marshall Interior Design Associates has been a pioneer in the commercial design field for many years. Founded in 1954, the firm engaged in some of the early office design concepts as well as in commercial and institutional space planning. Since then, the firm has expanded its professional design staff to include the following designers: Lynda Maxwell Martini, ASID, Scott L. Marshall and Leesa Marshall Stuart as well as Carlisle L. Marshall, principal.

The company's design approach gives particular attention to the clients' needs, their function within the space and the relationship of the space to its surroundings. Its designs are composed of a wide variety of projects including banks, clubs, offices, restaurants and retail stores.

In addition to the First Federal of the Palm Beaches, Palm Beach Branch shown at right, the company's interior projects include Palm Beach Blood Bank, Fidelity Federal Savings & Loan Association, United States Sugar Corporation, WPTV-Channel 5 and Gator Culvert Inc.



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**PATRICK J. KAVANAUGH, IDS
NATIONAL PRESIDENT - INTERIOR DESIGN SOCIETY**



This sophisticated vacation home is the result of the rapport between designers and a knowledgeable client with specific requirements.

A palette of grays upon gray developed with accents of red and black create an environment suited to dramatic evening entertaining, with special lighting to accentuate the client's collection of antique crystal objects and artwork.

All custom-designed, the furnishings reflect the client's desire for low maintenance. The seating area shown at left is on a carpeted raised platform, floating above the surrounding ceramic tile floor. The smooth gray flannel upholstery is complemented by the slickness of the surrounding cabinetry, and all is contrasted by the highly-textured wall-to-wall, floor-to-ceiling, hand-knotted macrame window treatments.

Bar chairs in the foreground counterpoint the living room composition with a brightly-colored raw silk covering.

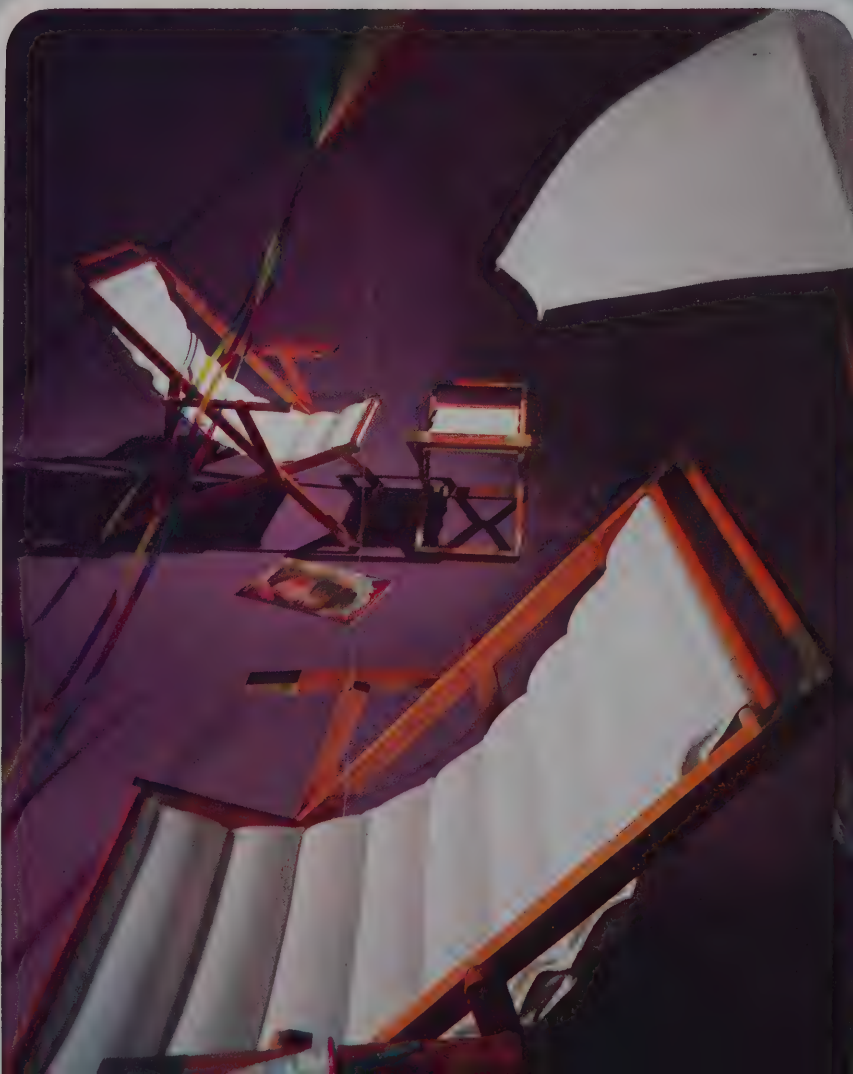
Among the more than 150 European lines showcased in the Fran Murphy Design Studio are these beach/deck chairs, ottomans and umbrellas. The status grouping features a redwood and solid brass corner support construction.

For all the leisure living one can muster ... the canvas chairs have a convenient drink caddy on the arm and a snap pocket in the back for magazines and assorted beach necessities.

Chairs are channel-quilted and the umbrellas are available in medium and large sizes.

These imports are just a small indication of the hundreds of styles created in the studio, which has been organized as a trade showroom catering to designers.

Fran Murphy makes several trips a year to Europe and does all of the purchasing to provide her team of designers with the contemporary furnishings they use in both commercial and residential installations throughout the county.



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The Paris-based home furnishings source, Roche Bobois, soon will open in Crystal Tree Plaza, the luxurious shopping mall now being completed in North Palm Beach. Plans are under way for a late summer introduction, according to Stanley Shur, Roche Bobois president.

Idea-inspiring galleries will feature distinctive assemblages of the high-fashion contemporary classics, including the Les Naturels and Les Provinciales collections. Across the landscaped brick walkway, an all-windowed satellite showcase will spotlight additional vignettes in another display.

The new 6,000 square-foot Roche Bobois branch intends to duplicate the outstanding services and conveniences as well as the contemporary styles of the Miami showroom.

Crystal Tree Plaza is situated on U.S. Highway 1, across from the Old Port Cove condominium complex.



RICHARD PLUMER

Richard Plumer Interior Design gave Florence Anderson, ASID, a double assignment for a South American client who recently purchased a home on Miami Beach. With homes in several major cities in the world, the family's multinational interests keep them moving from place to place. The fine old Spanish-style home needed some remodeling, which with some additions, Miss Anderson handled deftly with daily supervision.

She began by opening up one living room wall to the beautiful gardens with multiple French doors.

More challenging was incorporating the client's treasures from homes in New York and Paris — many antiques and other items to be reworked, refinished and adapted into the new residence. The designer barely knew what was coming next. Finding the ideal place for it all, bit-by-bit, was a challenge.

Floors were refinished, walls painted, furniture recovered . . . until at last the final installation appeared to have been designed from inception.



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Artist, craftsman and creator Roy Sklarin approaches interior design as a jeweler. He creates an unequalled setting against which a peerless gem — his client — can be admired.

Not every gem can be comfortable in a Sklarin setting, however. Those who value the traditional world would feel out of place because Sklarin is a contemporary creator. He uses materials and methods evolved by 20th-century technology to forge an environment where before there was simply space.

His most recently completed setting, a 3,400 square-foot townhouse in Palm Beach, reflects not only the many facets of its owners and residents, but intended use of the home.

To highlight his clients' art collection, Sklarin created a miniature museum of modern art in the home's front gallery.

Individual paintings and sculpture as well as a dazzling view of the Atlantic Ocean blend with daring use of mirrors and lighting to create an overall setting designed to be dramatic, to encompass, to impress.

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"AESTHETICS SPEAK FOR THEMSELVES"



The Sofa Works, a rapidly expanding Connecticut-based furniture chain, recently has opened its second Florida store at Christopher Center in Boca Raton. Including a showroom in Fort Lauderdale, the company soon will have a total of eight locations throughout south Florida.

Specializing in Sealy Correct Sleep and stationary sofas available in love-seat, full and queen sizes, The Sofa Works offers customers over 51,600 selections of styles and fabrics. Complimentary accessories such as chairs, recliners, tables and lamps also are featured.

J. William Elliot, president of the Sofa Works Systems Corp., credits the company's success to the variety of merchandise available, extensive sales training of store managers and personnel and rapid four-week delivery of its merchandise.

The interior design of this luxury Boca Raton penthouse satisfies all the criteria established by the clients.

They desired a background for the display of their continuously growing collection of Southwest and Indian art as well as an interior that would complement the panoramic ocean view.

These requirements were met through a subtle use of color; the furnishings fabrics were confined to a narrow range of neutral tones.

Textural changes from bleached cottons and Berber wools to distressed pine and handmade tiles were used to achieve a richness independent of color.

The result is a simplified setting allowing the highly personal collection of art objects and the dramatic view to remain the nucleus of the design.





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PHOTOGRAPHY: CARL FRANCIS



Completely designed and executed by Patrick J. Kavanaugh, I.D.S., Owner of Trio Designs of the Palm Beaches, this oceanfront condominium living room was furnished for casual entertaining with a touch of panache. The beveled glass-top cocktail table with a base of solid brass rams heads serves both sofa chaise combinations. The flowing white-on-white pattern of the upholstery is accentuated with bright silk pillows, giving a youthful, crisp touch to an almost quiet room.

WORRELS

The effective use of offset lighting in this foyer creates a dramatic spatial dimension. Conceived and supervised by professional interior designer Robert Lagna of Worrells Interiors, extensive custom work was done throughout this condominium, located in the Palm Beaches.

Lagna created the elegant foyer through the conversion of a closet to a sculpture niche, with pickled oak parquet floors and custom mirrors provided by Worrells Interiors.

With an exquisite blend of Baker upholstered furniture, aqua Ultrasuede accents and exotic European and Oriental accessories, a timelessness has been created throughout.

Worrells, with locations in the Royal Poinciana Plaza and at 910 U.S. Highway 1, North Palm Beach, has provided the Palm Beaches with furnishings reflecting pride, character and a tradition of excellence.

Fine furnishings are only a part of this tradition — Worrells also designs exquisite interiors.



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Hours: Mon-Sat: 10 a.m.-6 p.m., Wed & Fri nites til 7 p.m. Sun: Noon-5 p.m.

PROFILES IN DESIGN

Whether you want a baronial castle or more sedate, comfortable surroundings, designers can make your life more beautiful. To help you find the look that's right for you, we've listed below brief introductions to some leading area designers.



Virginia Courtenay

Virginia Courtenay Interiors Inc. — Established in Delray Beach in 1973, the firm specializes in custom interior design, including the use of their own cabinet makers, furniture finishers and installers.

Mrs. Courtenay is on the executive committee of the south Florida chapter of ASID, a board member from Palm Beach County. In this capacity, she is involved in the development of the association's newsletter and external public relations and communications for the designers of south Florida.

This year she was selected as one of four ASID designers from the state to work on the governor's mansion in Tallahassee.



Ruth Joyner, Brenda Tabella and Marilyn Berke

Design 3 — Founder Ruth Joyner practices design indigenous to our Florida lifestyle. She is joined by Marilyn Berke, a native of Philadelphia who specializes in converting Northern ideas to a Southern style of life, and Brenda Tabella, who lends a youthful influence to Design 3, with special expertise in space planning and the effects it has on our daily lives.

Fact & Fantasy Ltd. — A pioneering woman, Phyllis Levy opened Fact & Fantasy three years ago in West Palm Beach. After just one year, she doubled her showroom space, offering many items to designers.



Phyllis Levy

A graduate of the Willsey Institute of Interior Design, Ms. Levy worked in both New York and Florida before opening Fact & Fantasy. Now, making Florida her permanent residence, she hopes to promote West Palm Beach as a new design center.



Charlotte Finn

Charlotte Finn Inc. — Building upon her wide experience as a residential decorator, Charlotte Finn, ASID, rapidly is becoming a major force in the related field of commercial interiors, home furnishing accessories and product design.

Commuting between Florida and New York, she uses an airplane seat as an office and sleeps in a Murphy bed. This Spartan use of personal space may account for her emphasis on function and comfort.

Mrs. Finn's design philosophy is to use a clean, contemporary and adaptable style that provides comfort and easy maintenance, yet is visually appealing and imaginative.

June Stehle Gara

— The Palm Beach studio stresses comfort, practicality and quality.

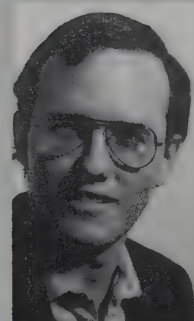
With an architectural background, Mrs. Gara is aware that it is as important to incorporate the practical and functional aspects of a home as it is the aesthetic.

She recently has designed a line of custom marble tables for "Marble Designers," on display in Miami.

Mrs. Gara was in the design field for many years before opening her own office two years ago. She is involved in residential and commercial projects and has completed installations in homes, offices and private clubs.



June Stehle Gara



H. Allen Holmes

H. Allen Holmes

Inc. — A member of Interior Decorators Society and Interior Design Guild, H. Allen Holmes has been a designer in the area for 11 years, and recently has celebrated the first anniversary of his studio in Tequesta.

The studio's ambience is created with selections of rattan, Oriental accessories and samples of an inventory of antique wicker and American primitives.

Allen currently is involved with projects in Hobe Sound, Jupiter and North Palm Beach as well as in the Chicago, Ill., area.

This progressive residential firm recently has expanded into a separate full-time commercial design division.

International Interiors & Designs

Michael Bressler, executive director of the design studio, attended Cornell School of Architecture and graduated from the Massachusetts College of Art where he earned a degree in industrial and interior designs.

Before being named head of the firm in March, Bressler worked extensively in commercial design, including store planning, office design and condominium models and public spaces. His expertise has expanded the firm's already



Michael Bressler

established reputation in commercial projects.

Bressler believes the business approach to design work creates a more functional and profitable job for his clients.



Frances Lee Kennedy

Frances Lee Kennedy Interiors — Specializing in custom furnishings imported from Italy and custom carpeting based on her original designs, Frances Lee Kennedy, ASID, lists among her credits environmental design, color consulting and residential and commercial projects.

She works in partnership with Larry Stauffer whom she had worked with in New York before moving to Palm Beach 13 years ago.

After being in the Paramount Theater building for 11 years, Frances Lee Kennedy Interiors has moved to 351 Peruvian Ave.

Betty Levine — In the design field for nine years in the Palm Beaches, Betty Levine is a member of the Interior Design Guild and the National Home Fashion League.

Operating out of her Lake Worth studio, the major portion of her efforts is concentrated on the design of residential interiors. Mrs. Levine feels interpretation of a client's needs can be achieved only through working with that client on an intimate basis, and, therefore, prefers to limit the size of her organization.

She was the recipient of the first-place Designer of the Year Award for residential unlimited budget in 1981, awarded by the Interior Design Guild of south Florida.

Mrs. Levine's work is on display at the Opus VIII Designers Showcase home in Boca Grove.



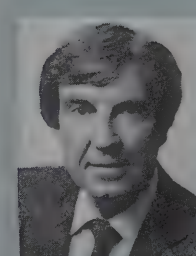
Betty Levine

Marshall Interior Design Associates

Carlisle Marshall is a graduate of the University of Michigan School of Architecture & Design. He and his staff are best known for their contract and business interiors, including a broad range of commercial activity.

Marshall's own design philosophy is the key to the firm's success: a strict design discipline combined with creativity, aesthetic beauty and practicality.

He plans to expand his design activity in the near future, with plans for branch offices in other key Florida cities as well as in the Southeast.



Carlisle Marshall

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Jan and Bud Merle

Bud Merle — With more than 30 years experience in the design profession, Bud Merle has operated in association with his son Jan since 1973.

The Merles specialize in a sleek, sophisticated design approach. They have received many important awards, including the coveted National ASID Residential Project Award.

Both are active members of the ASID board of directors, south Florida chapter.

According to the Merles, "Our involvement with our clients is often a deep, personal one. This results in the creation of an ambience that caters to their lifestyles, their needs, their aspirations . . . even so far as their fantasies."

Fran Murphy — With a combination of energy, business sense and talent, designer Fran Murphy has made a tremendous statement in her 45,000-square foot showroom in the D&D Centre in West Palm Beach.



Fran Murphy

The main function of the showroom is to bring the finest furnishings and accessories to the trade. Having been a designer for the past 20 years, she says she felt an overwhelming need for beautiful, quality merchandise in Florida.

By opening this vast showcase of furnishings, she is able to supply the trade with the most exquisite lines while at the same time utilizing these sources for design projects by the Fran Murphy staff of designers.

Palm Beach Interiors — Mildred Joseph, a published writer on interior design, has remarked that her contemporary work is her joy, her traditional work her pride and her restoration work her labor of love.

Before coming to Florida, Mrs. Joseph studied at the Parson's School of Design in New York and at the Beaux Arts in Paris.

ASID chose her to restore the Henry Morrison Flagler Museum and recently has selected her restoration chairman for Palm Beach County. Mildred Joseph has maintained a studio in Palm Beach for 15 years.



Mildred Joseph



Florence Anderson

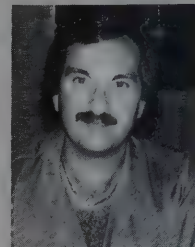
Richard Plumer Interior Design — Florence Anderson, ASID, received her design degree from the University of North Carolina, Greensboro, and began her professional life at Alderman Studios in High Point, N.C. Alderman has built a national repu-

tation for creating the imaginative photos that appear in catalogs and advertisements. It was Miss Anderson's job to make a photo taken in the studio a "piece de resistance."

She migrated to Florida and turned her talents to designing for clients. A staff designer with Richard Plumer for nearly 10 years, she continues photographing interiors and furthermore creates personalized settings for discriminating clientele throughout the Eastern seaboard.

Sklarin Interiors

— Twelve years after entering high school in his native New York, Roy Sklarin created the interior of a New Paltz, N.Y., discotheque, incorporating an acrylic dance floor — the first in New York State.

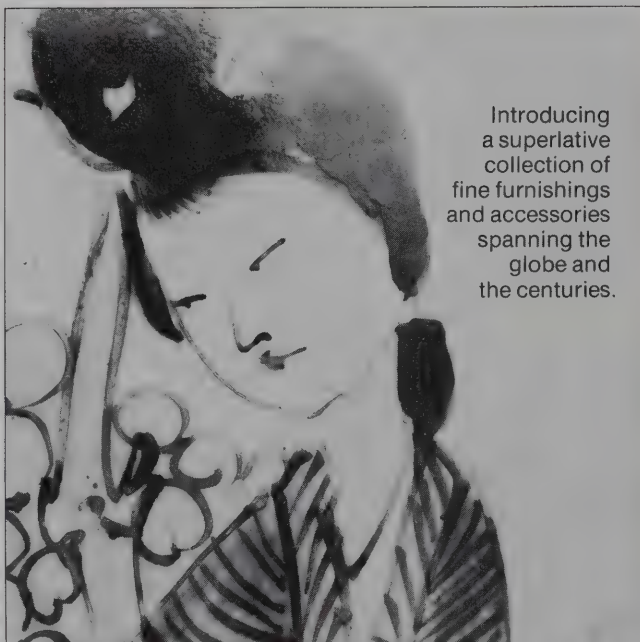


Roy Sklarin

Four years and many experiences later, he came to Florida to design a home for his parents. The new apartment yielded three clients urging him to do designs for them.

In January 1976, he launched Sklarin Interiors in Fort Lauderdale.

"Traditional designers use things that already have been used before," Sklarin explains. "They have good taste, but they are not doing creative design. Only within the scope of contemporary design can you use new materials and new methods of design and create something that is totally new, create it and make it original."



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The Sofa Works Systems Corp.

Headquartered in Connecticut, the furniture chain recently opened new showrooms in Fort Lauderdale and Boca Raton. Corporation president J. William Elliott sees the Florida marketplace as "having tremendous growth potential."

The company was created under Elliott's supervision. Prior to his present appointment, he was for seven years vice president of Sealy - Connecticut.

Through his foresight and marketing positioning, Elliott accommodates one-room living with furniture that is functional as well as beautiful.



J. William Elliott

Spectrum Interior Design

Susan Schuyler Smith, ASID, IBD, president of Spectrum, has been well known in the Southeast since graduating with honors from the University of Florida in 1970.

She supervises a staff of professional ASID and IBD designers in the Palm Beaches. The residential division of Spectrum is handling numerous projects in the South.



Susan Schuyler Smith

Spectrum's award-winning commercial designers were responsible locally for St. Mary's Hospital, Channel 12-WPEC headquarters, Ernst & Whinney and banks, condominium lobbies, legal and accounting firms.

Trio Designs of the Palm Beaches

Patrick J. Kavanaugh, IDS, director of interior design and owner of Trio Designs, is the national president of the Interior Design Society.

Kavanaugh is from Bloomfield Hills and Rochester-Troy, Mich., where he was also a principal in Towne & Country Interiors. He has been in the professional design field for 18 years and a member and officer of the Interior Design Society since its inception.

He has completed residences in London, England; Mexico City, Mexico; Toronto, Canada; San Diego, Calif., various locations in Michigan and throughout the Palm Beaches.



Patrick J. Kavanaugh



Verena and Verena Choguill

Verena Inc. — The mother-daughter team of Verena and Verena Choguill, both members of ASID, was founded in New York State in 1934 and moved to Tequesta, in 1979.

With designs covering both the residential and commercial fields, commercial credits include General Electric, Colgate and Syracuse universities; Lincoln Bank, Jewish Home for the Aged and Holy Cross and DeWitt community churches in New York State; Ledgemont Country Club and Kent County Hospital in Rhode Island, and the Grumman Aerospace experimental Solar House in Vermont.

Worrells Interiors

— With more than 12 years of design experience, Robert Lagna has been at Worrells Interiors in the Palm Beaches for the past six years. He was educated at the Pratt Institute of Design in New York.



Robert Lagna

Lagna feels lighting is the most important element in creating the mood and atmosphere of a room or home. To that end, he works closely with his clients, their architects and builders, whether creating a room or renovating an entire home.

Having traveled extensively to select furnishings from worldwide collections, his creativity has been recognized nationally in numerous publications. □

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(Continued from page 24)

rate though this story was, it brought County Commissioner Wilhelmina Harvey and her husband, former Key West Mayor C.B. Harvey, to Mallory Square on the double.

Hoisting themselves onto the bed of a pickup truck, Mrs. Harvey unfurled a sign with a slight misquotation, "Shoot if you must this old grey head, but spare our country's flag." C.B. Harvey's sign read simply, "Let Old Glory fly." Mrs. Harvey has never displayed the slightest fear of cameras, television or otherwise. By a happy coincidence, she found herself eye to eye with a bank of TV cameras.

That evening, Mrs. Harvey, as the flacks say, "Made the nets." C.B. Harvey, alas, wound up on the cutting room floor. His sign lacked literary attribution.

Every facet of Key West's "secession" caught the public imagination.

The idea of an island 2 miles wide and 3 miles long, with a year-round population of 25,000 "seceding" from the United States was Page One material all over the world.

Key West Citizen staff writer Jim Tucci says that the Conch Republic's story appeared in even such unlikely places as Egypt, Hong Kong, Sicily and Ireland. *The Irish Times* opined that the Conch Republic's taking its place among the nations of the earth sounded like the work of leprechauns.

The wave of media coverage worldwide has been estimated by Key West public relations man Townsend Kieffer as having a dollar value of \$3.75 million.

The secession of the Conch Republic, had it been mismanaged, might have taken on the semblance of a rehearsal of *Hee Haw*. However, it went beautifully, so beautifully that Gov. Graham termed it, "Deft and appropriate."

The immediate result was a bull market in Conch Republic souvenirs. Freedom lovers from all over the world mailed orders for Conch Republic T-shirts, passports, border passes, flags and coins.

It didn't take long for more solid results to show. May, usually a disastrous month for Key West tourism, showed a 100 percent occupancy rate at the Casa Marina and the Pier House, the island's two hotels in the deluxe class; 100 percent occupancy in the Old Town's elegant little guest houses and an 80 percent occupancy rate for the franchise chain hotels.

David Wolkowsky, the epitome of the entrepreneurial arts in Key West, was

out of town when the secession took place, but he didn't hesitate in bestowing on it the Wolkowsky imprimatur.

"This is the original Fantasy Island," Wolkowsky says. "We're basically separated and different from the rest of the United States. We've been bullied and intimidated by the federal government long enough. Also, the news stories on South Florida's crime and drugs have hurt Key West. We must disassociate ourselves from these stories."

The mainland may wallow in a recession, but it isn't evident at Wolkowsky's Sands Restaurant and Beach Club. Young ladies from places like Dubuque are on the beach, discovering the heady pleasures of topless swimming, a custom not in vogue back home in the corn belt.

To obtain dinner reservations at the Sands it is best either to be a noble dancer on the lam from the Soviet Utopia, have a book on the *New York Times*

"This is the original Fantasy Island"

best seller list or have your name included in *Burke's Peerage*.

At lunch, the entrance requirements call only for large amounts of cash and honest burghers are welcomed. Lacking fame, they make up for it with enthusiasm.

Ralph Hayes, a member of the White House staff under Eisenhower, said, without scrambling his syntax, "Why do I come to Key West? Because I think it's one of the rarest places in the entire country."

Voltaire said that success has a thousand fathers, while failure is an orphan. As soon as the Conch Republic became a media smash, claimants for the honor of originating the idea of secession appeared from all directions. At last count, there was a full-strength battalion of those claiming this distinction.

Key West City Commissioner Richard Heyman, proprietor of the Gingerbread Square Gallery, has at least one leg on the cup. At a City Commission meeting, he proposed a resolution — which passed unanimously — condemning the Florida City roadblock. In introducing his resolution, Heyman said, "The federal government is treating us as a foreign country."

As can be best ascertained, combing

through the long roster of those who claim they originated the idea of secession — they slightly outnumber the claimants to Howard Hughes' estate — perhaps the strongest case is put forward by John Margiola and Dick Taylor, co-owners of radio station WIIS-FM, an institution of high culture and hard rock in the Old Town.

And now, Margiola: "I got the idea direct from the Holy Ghost. I then called my partner, Dick Taylor, who agreed. Together we called Mayor Dennis Wardlow and Chamber of Commerce President Ed Swift, who were enthusiastic. On our next newscast we had a tongue in cheek story that Key West was planning to secede from the Union. After that, I telephoned the story to the Cable News Network, who used it and the ball was rolling."

Margiola and Taylor lend credence to their version by adding that they are both from South Carolina and are therefore seasoned secessionists.

Once Prime Minister Wardlow had proclaimed the independence of Key West and run up the island's Conch flag, the telephones of the local newspapers, radio stations and most of all the politicians, began to ring ominously.

The callers were the poor and the elderly who voiced a plaintive concern that under the new Republic, things would get even more drastic and that their food stamps and old-age pensions would be totally terminated by a vengeful United States. They were assured, with some difficulty, that foreign aid from Washington would continue into infinity.

Calling for less sympathy were the utterly humorless. Four of these wrote long, turgid letters to the *Key West Citizen*, damning secession and all its works and pomps, opining, somewhat hysterically, that it placed in jeopardy their American citizenship, their U.S. passports and of course, their lives, their fortunes and their sacred honor.

One of these letters contained a gem worthy of the archives. A lady with three names wrote — on social letterhead paper — this *cri de coeur*: "Would you visit New York City if New York City succeeded (sic) from the United States?"

Well, simply as a point of information, during the Civil War, New York City, under a mayor named Fernando Wood, came within an inch of seceding and setting up an independent city state. There was one negative aspect to this effort — it would have left Brooklyn in the Union.

Kathleen Hargreaves, the attractive Canadian-born Sun-Life editor of the

Key West Citizen, said, "I was surprised at how many Key West residents were devoid of a sense of humor. How can anyone take anything so farcical, seriously?"

Her colleague, staff writer Jim Tucci, summed it up more philosophically, "The dim are always with us," he said.

Tucci is also the minister of propaganda for the Conch Republic. He added, "In proclaiming the Republic, Key West gained a million dollars in publicity from a negative event — the infamous roadblock."

Over at La Terrazza deMarti — known to the in group as La Te Da — it's almost impossible to reserve a table, even in the traditionally unmerry month of May. The proprietor, Lawrence Formica, originally started La Te Da as a watering hole for gays. That idea was soon scuttled by popular demand. Word got around the food was excellent, that

'Key West wants more cruise ship business ...'

the service was — well, uh — semi-nude. The absolutely square then adopted La Te Da and now lunch, brunch in happy conformity, surrounded by gay trendies. In a pool below the outdoor dining area, comely young ladies, all of them topless, cavort gayly.

The Key West business establishment has no intention of resting on the publicity gained by the secession. Eddie Breeze — a delightful name for anyone in the advertising dodge — manages the Key West Ambassador Motel and is vice chairman of the Monroe County Tourist Development Council.

The recently enacted 2 percent tourist tax, Breeze says, will bring in from \$500,000 to \$800,000 in its first year. For the period ending March 31, the tax money amounts to \$260,000. By law, from 65 to 70 percent of tourist tax income must be used for tourist advertising.

The Tourist Development Council currently has a somewhat bland television commercial on South Florida channels aimed at Key West's traditional summer visitors — South Florida families. The council has \$9,500 riding on this one. In August, it's taking space in *Readers Digest* and *National Geographic*.

Ed Swift is a partner in Old Town Key West Development, which sparked the revival of Duval Street. He is the president of the Key West Chamber of Commerce and firmly believes that Key West should aggressively seek Latin American tourism. The Latins are currently zeroed in on Miami, a city that *The Miami Herald* columnist Bill Cosford says suffers from "rube fever."

Key West, an island dedicated to cosmopolitanism, seems immune to rube fever and the Latins might find that refreshing. Swift believes that after Latin America, Key West advertising should be aimed at Western Europe and Japan. He feels strongly that pounds, deutschmarks, francs — French or Swiss — and the honorable yen would find a warm welcome in Key West.

He was instrumental in bringing cruise ship business back to Key West. The cruise ship *Vera Cruz*, whose British captain says of Key West, "It has the most appeal of any place in the United States," docks every Thursday, unleashing between 600 and 800 passengers at a whack. These devout consumers spend eight hours in Key West and when they re-embark, they've left \$20,000 in the local economy.

Key West isn't ungrateful. The *Vera Cruz* is met by a bevy of Red Shawl ladies — civic-minded females — who festoon the passengers with hibiscus while Coffee Butler and his Junkanoos treat the visitors to a stirring Bahamian sound unique to Key West and Coffee Butler.

Swift is pushing hard for more cruise ship business and he and his partner, Chris Belland, are also pushing forward with the restoration of Duval Street.

In this connection, he has some fine words to say about a personable, business-oriented black man, Roy Grant, who is the brains and the energy behind the Bahama Village renewal movement.

Swift says the planned Bahama Village will feed right into his turf on Duval Street. Grant is taking aim at a total of \$1.5 million for the entire Bahama Village development, which will consist of ethnic shops and restaurants, all fostering Key West's black Bahamian traditions and culture.

Swift feels that the mainland's calousness toward Key West goes far beyond the Florida City roadblock that formed the island's *causis belli*.

He cited the bungled Mariel boat-lift, with the news media abetting Washington's bungling by implying that Marielitos were running amok through Key West streets; the exaggeration by the



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media of Monroe County's water problems and the federal government's cat-and-mouse idiocy with the Truman Annex Naval Base.

"Ten years ago," says Swift, "the Navy pulled out of Key West, leaving the city's economy all but dead.

"Key West fought back and managed to erect a tourist economy to replace the vanished Navy economy. Then the General Services Administration said the city could take over the abandoned Naval Base and develop it.

"The island spent over \$3 million in architects' fees and on environmental and other studies, when, a few months ago, the General Services Administration changed its mind and took back the base."

On June 9 in a surprise announcement, Secretary of the Navy John Lehman said that the Navy plans to begin an "immediate" reactivation of 47 acres of the 133-acre Truman Annex property at a cost of \$20 million.

A fleet of six hydrofoil missile patrol boats will be docked at the annex. The Navy said no figures were available about the number of new personnel to be stationed in Key West, but that each hydrofoil vessel will have a 21-member

crew. It is estimated that a further 115 in support personnel will be needed.

The announcement also stated that the docks at the base will be restored "to permit frequent and regular visits by destroyers and other units in the Atlantic fleet" and added that the payroll will come to about \$1.5 million annually.

Dennis Wardlow said of the decision, "I'm elated." He went on to say

'The '82 Fantasy Fest will attract 25,000 visitors ...'

"We're getting the best of both worlds. We've got the piers we had asked for for development. Our tourist industry is developing and now we've got the Navy back. I see a bright future."

Key West also got back the roadblock in June when the border patrol got new information on drug smugglers. It's bound to happen from time to time.

No matter how it is ravaged, or how often, Key West has a way of bouncing back. Typical of the island's spirit is a

band of about 50 people who call themselves *Comparsa de Cayo Hueso*.

Comparsa, according to the group's founder, Abelardo Boza, means a troupe of maskers, musicians and actors. More than anything else on the island, *Comparsa* represents Key West's Latin culture, although, as Boza explains, "Most of the comparsa dancers today are Anglos — but they have Latin hearts."

The full benefit of the publicity surrounding the Conch Republic is expected to crest for the 1982 Fantasy Fest, which will be held from October 22-31. This will be the fourth Fantasy Fest.

The first one was put together by some of the gamier elements of the community, who held a Fest so festive that many of the local churches were demanding an immediate *autodafe*.

The Fantasy Fest was then taken over by a more responsible section of the population, who cleaned up and upgraded the celebration. This year's Fantasy Fest will enjoy an advertising budget of \$97,000. Its chairman, Peter Henry, manager of the Pier House, estimates that it will attract 25,000 visitors, who will spend between \$10 and \$15 million, and that it will generate worldwide publicity in the area of \$7 million.

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With Key West floating on a cloud of publicity induced euphoria, it was only natural that a ripple of trouble would surface in paradise.

Some weeks before the secession, Mayor Dennis Wardlow was interviewed by Al Burt, of *The Miami Herald's* Sunday magazine, *Tropic*. In the course of the interview, the mayor referred to "the Philistines invading Key West." The interview was printed on May 9.

On Sunday, May 16, in a column in the *Key West Citizen*, Townsend Kieffer, the cabinet member holding the portfolio of foreign affairs, brought his leader strictly to task, a caper that might have earned him the highest measure of social liquidation in some less laid-back commonwealths.

Kieffer wrote that Philistines were just dandy and helped build a strong economy and like that and accused Wardlow of an "Us versus Them" syndrome, "Us" being the Conchs and "Them" being the newcomers and/or Philistines.

Actually Wardlow was airing a concern common to many Key West people, not only Conchs.

The split here seems to be not between any "Us" and "Them," but be-

tween those who honor taste and tradition and the merely ostentatious.

The precept, "When in Rome do as the Romans do," makes a good maxim to live by. Those who travel with it in mind achieve a great deal more contentment.

Well, most cabinets have their little spats, but one thing all Key Westers will agree on is that the island is booming when it should be whimpering. Ed Swift

'Despite prosperity, Key West remains basically unchanged'

says that Key West has been hit by the recession less than any city in the country, with the possible exception of Dallas.

The Conch trolleys and the Conch tour trains are loaded to the gunwales, the cash registers in the shops are clanging merrily, consumers are consuming, and a lot of Key West businessmen are dreaming, not of sugar plums, but of coded bank accounts in Zurich.

On May 23, exactly one month after the proclamation of the Conch Republic, the border patrol announced that the Florida City roadblock was being permanently discontinued.

The Conch Republic had won. The colonialist troops did not, like their defeated British counterparts at Yorktown, march out to surrender with all the honors of war — flags and regimental colors flying and their band playing *The World Turned Upside Down*.

They simply slunk off in the night.

In June, the Republic gained a couple of more pluses. The new, 34-foot-wide Seven Mile Bridge was opened, replacing the old 20-foot-wide bridge. With the opening of the new bridge, the Lower Keys simultaneously received a new freshwater pipeline, which should end their water problems.

Despite its richly deserved prosperity, Key West remains basically unchanged. It offers the tourist — or the new resident — warmth, tolerance, good humor and a world outlook that's eminently civilized. □

Ben Martin, a free lance writer based in Key West, was an editor for the New York Herald Tribune syndicate.



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Cafe L'Europe, in the Esplanade on Worth Avenue. European sophistication and quality fare. An extravagant dessert table laden with fresh fruits and pastries. Old-fashioned apple pancakes with lingonberries, cold plates, salads and luncheon specialties served from 11:30 a.m. until 3 p.m. In the bistro or bar area enjoy espresso coffee and drinks. Dinner from 6 to 10:30 p.m. 655-4020.

Capriccio, Royal Poinciana Plaza. A "Holiday" magazine choice. Continental and Italian delicacies. Veal dishes are most popular: scaloppine saute Capriccio, scaloppine a la marsala and veal zingara, with its shredded ham garnish and subtle light tomato sauce. Luncheon is a good value. Open every day except Sunday for dinner from 5:30 until 10 p.m. 659-5955.

Charley's Crab, 456 S. Ocean Blvd. Fresh seafood dining featuring local pompano, snapper and swordfish, plus fish and seafood from Boston and the Great Lakes. Raw bar, bouillabaisse, paella, Maine lobster and soft-shell crabs. Hours are 4 to 11 p.m. Monday through Thursday, 4 p.m. to midnight Fridays and Saturdays, and 4 to 10 p.m. Sundays. Cocktails from opening hour and food service begins at 5 p.m. 659-1500.

Chuck & Harold's, 207 Royal Poinciana Way. Their courtyard features a spinnaker covering which opens for views of the sky or you can dine on the sidewalk cafe. One menu from 11:30 a.m. until closing offers burgers, finnan haddie, homemade linguine, steaks and ribs. You can be entertained with classical and jazz piano on weekdays, mid-afternoon through cocktail hour and during Sunday brunch. 659-1440.

Doherty's, 288 S. County Road. Always a good bet, Doherty's has a pub-like atmosphere with great char-broiled burgers, French onion soup and vichyssoise. Chicken hash is similar to New York's "21" creation. Delicious shad roe and broiled bacon is offered on the luncheon menu. Open every day serving breakfast, lunch and dinner. The grill is open all afternoon for hamburgers. 655-6200.

Hamburger Heaven, 314 S. County Road. The claim "world's best hamburger" could be debated, but few would say the juicy, tasty burgers prepared from freshly ground, quality beef are not heavenly. They also offer steak dinners and glorious pies and cakes. Lunch and dinner. 655-5277.

Le Carousel, 235 Worth Ave. The French kitchen offers rabbit in red wine, pheasant with wild raspberry sauce, sweetbreads with wild mushrooms, bouillabaisse, plus a tempting selection of fish and meat entrees. Mussels are a luncheon delight, along with quiche, salads and patty shells filled with seafood or creamed chicken. Many luncheon items are available from 11 a.m. until 6 p.m. Stroll in after shopping for a special pastry and coffee or a drink at the large bar. 659-3113.

Mandarin, 331 S. County Road. Their all-you-can-eat luncheon buffet changes every day. Dinner menu features Cantonese fare from pineapple duckling to lobster. Pleasant atmosphere is blend of English, Cape Cod and Chinese. Takeout menu. 659-2005.

Maurice's, 191 Bradley Place. An old-timer, they've been here since 1946. Specializing in Italian cuisine, favorites on the extensive menu are seafood posillipo, osso buco

In years back, one thought of Chicago as a spot to find ordinary food, or just plain steak and potatoes. Now the city has become a sophisticated citadel for distinguished dining.

As in other major cities in the United States, chefs from all over the world come here either to work or establish restaurants. This is why you will find an outstanding French restaurant such as Le Francais in Wheeling, a close suburb of Chicago. Jean Banchet, the 39-year-old chef, left France and settled in this small community because he wanted to be near a big city, but not right in the middle of it. People from all over the United States and Europe pay homage to this great chef.

The following are some of the finest places to dine in the Chicago area:

Le Francais, 269 Milwaukee Ave., Wheeling, Ill. (312) 541-7470. The finest French food imaginable is prepared in this suburban retreat. The chef, Jean M. Banchet, is a skilled craftsman and he sees to every detail. Specialties: salmon with lobster mousse, roast capon with veal forcemeat, roast baby squab with garlic cloves and fillet of sole wrapped with lobster mousse.

La Mer, 1 W. Maple St. (312) 266-4810. A former private club is now a stylish restaurant owned by Jean Banchet of Le Francais and his partner Arnie Morton. Their specialty is seafood done up in high style. While it is not for dieters, the selection is varied, and one can find a really marvelous shellfish soup with loads of garlic, a delicate sea bass with lettuce leaves, roast lobster with slivers of fresh and crisply done vegetables and marvelous Dover sole.

Cafe Provencal, 1625 Hinman Ave. (Homestead Hotel), Evanston, Ill., (312) 475-2233. Another outstanding restaurant in a border city. This is a thoroughly charming spot with lovely food. The accent is on American fare with lots of wonderful vegetables and fresh fruits that seem to match the pretty dining room, with its wood beams, floral chintz fabrics, pink tablecloths and gay floral bouquets. Try the cold cucumber and spinach soup, scallops baked in herb butter, soft duck liver pate, white bean and tuna salad and outstanding fruit tarts.

and squid Milanese. Open every evening 5 to 11 p.m. 832-1843.

Nando's, 221 Royal Palm Way. A mecca for Palm Beach society for many years. The gracious owner of the restaurant that bears his name originated the scampi recipe so popular in American restaurants. Continental and North Italian cookery. Dinner only. 655-3031.

Petite Marmite, 315 Worth Ave. A perpetual award winner, Petite is an institution in Palm Beach. Garden atmosphere and delectable fare. Pastas are homemade and range from fettuccine to gnocchi. Pompano bonne femme, mussels poulette and osso buco are specialties de la maison. Pastries and cakes are baked in the restaurant's own patisserie. 655-0550.

Ta-boo, 221 Worth Ave. With its club-like atmosphere, this has been a favorite rendezvous since its doors opened in 1941. Their continental menu also has some home-style fare such as stews and soups. It's a great place to have a few drinks and dance. Lunch and dinner. Tieless and coatless gentlemen taboo after 6 p.m. 655-5562.

TooJay's, 313 Poinciana Plaza. Cafe and gourmet marketplace offers casual dining for shoppers and theatergoers, or anyone in search of good soups, salads, sandwiches and yummy pastries. Enjoy an early breakfast of bagels with lox. Pick Marc's delicious caraway rye bread for your sandwich and save room for pies, tarts,



The Ritz-Carlton Dining Room

Arnie's, 1030 N. State St., (312) 266-4800. Be sure to have Sunday brunch here. The selection is large and almost indecent, but it is a friendly place with hearty, good service. The food is not inventive — but simple and ample, and the roast beef is so tender it can be eaten without a knife. Salads are fresh, the smoked salmon juicy, and a good bet would be one of many imaginative versions of the omelet.

The Ritz-Carlton Dining Room, Ritz Carlton Hotel, 160 E. Pearson St., (312) 266-1000. Dine in opulent elegance in this superb hotel restaurant. From your entry into its authentic French ambience until your departure, you are totally pampered. The wine list is extensive and the food carefully prepared. Here you will find specialties expected in such elegant surroundings, with the usual variety of starters, from creamy soups to perfect mousses. The middle of the meal could be a fine roast of lamb, a well-prepared breast of duck, broiled Dover sole, and dessert a simple sherbet or an extravagant soufflé.

Le Perroquet, 70 East Walton, (312) 944-7990. This exquisite French restaurant is proclaimed by one and all. They serve fine hors d'oeuvres with drinks, and the menu is varied and excellent. There is something for anyone to eat here, from a mousse of salmon, pave of beef, broiled breast of goose and unusual dessert wines.

— Betty and Morton Yarmon

tortes and cakes. Breakfast, luncheon, dinner and after-theater service. No reservations. 659-7232.

Two-Sixty-Four, 264 N. County Road. Popular luncheon and dinner spot where one can dine on excellent hamburgers, soups and salads. Dinner entrees include, besides steaks and prime rib, catch of the day and stone crabs in season. 833-3591.

Worth Avenue Burger Place, 412 S. County Road. For Palm Beachers and casual shoppers in the mood for a high-quality burger or an inexpensive dinner. Prime 10-ounce New York strip, homemade layer cakes and pies, plus some homey delights like baked apples, rice pudding and cup custard. Omelets and sandwiches are served from 11 a.m. until 9 p.m. 833-8828.

WEST PALM BEACH

Bennigan's Tavern, 2070 Palm Beach Lakes Blvd. Funky decor and casual atmosphere. Get happy from 11 a.m. to 7 p.m. when drinks are two-for-one. Continuous service from 11 a.m. until 2 a.m. Quiche in several varieties. Deep-fried vegetables, fried cheese fingers, burgers, steak and chicken. Their champagne brunch Sundays from 11 a.m. until 3 p.m. features eggs Benedict. 689-5010.

Blue Front Barbecue, 1225 Palm Beach Lakes Blvd. Barbecue-loving folks dote on the ribs grilled over

Come **HELL** or high water.

oakwood fires. They also have chicken, pork and beef with the smoky flavor, plus black-eyed peas, corn bread and sweet potato pie. 833-9184.

Cafe Coconut, 123 Clematis St. A branch of the Clematis Street Cafe, it offers the same glorious soups and desserts. Try brie on the cheese board with hot bread and butter and fresh fruit. Also good are the vegetable tempura, spinach salad and sandwiches. Smoked salmon-filled crepe is popular. Moderate prices. Luncheon 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 to 9 p.m. 832-9796.

Conchy Joe's, 615 S. Flagler Drive. Conch and New England clam and fish chowders. Bahamian peas and rice, crab cakes and conch fritters. Raw bar and broiled fresh fish of the day. Open 11 a.m. to 11 p.m. every day. 833-3474.

Dixon Li's Great Wall and Showcase Restaurant, Century Corners Shopping Plaza, 4869 Okeechobee Blvd. Quality Chinese fare featuring Cantonese, Mandarin and Szechwan style, plus dishes prepared New York and Boston style. This is the place for duck. Try the wor shu duck atop Chinese vegetables or give a day's notice for the whole Cantonese duck dipped in honey water and barbecued, or Peking duck with wheatcakes. Showcase menu features fresh fish and seafood prepared American style plus chicken and steak. 471-9394.

Dominique's, 214 S. Olive Ave. Their specialty is European-style sandwiches — the best of wursts on crisp baguettes. Varied European cheeses are offered with potato salad or chicken fricassee. Takeout or eat in. 833-2805.

Fitzgerald's, 2381 Palm Beach Lakes Blvd. A la carte menu offers imaginative choices. Filet mignon with green peppercorns or laced with stroganoff sauce is a good bet. Try the duckling in Cointreau sauce, king crab au gratin, steak kebab a la Grecque and tenderloin steak tartare prepared tableside with classical garniture. Great soups and fresh vegetables. Dinner only. Closed Sundays. 683-8262.

Frederic's, 1930 N. Dixie Hwy. Good steaks and scampi. Full-course dinners from 5 p.m. until 1 a.m. Also a supper menu after 10 p.m. 833-3777.

Granada, 624 Belvedere Road. Cuban, with Spanish accents. Paella and hearty soups. Caldo Gallego is the pride of the house. Luncheon and dinner. Closed Mondays. 659-0788.

Gulf Stream Seafoods Restaurant and Fish Market, 5201 Georgia Ave. Oyster and clam bar at the most affordable prices in the area. Hot plates include fried snapper, shrimp, oysters and Ipswich clams. Pick your fish or seafood from the retail market and have it cooked to order. Lebanese pastries. Lunch and dinner. 588-2202.

Hyatt Palm Beaches, 630 Clearwater Park. The hotel's sophisticated Cafe Palmier will appease anyone's epicurean longings. Delicious food is beautifully presented and you'll like the little extra touches in this first-rate restaurant. Bay scallops with broccoli in creamy saffron champagne sauce, filet mignon with artichoke hearts, goose liver mousse and truffle sauce, veal Normandy with apples, morels and tomato noodles are among the offerings for dinner. The Terrace offers breakfast and continuous lunch-dinner service. You'll enjoy Italian omelettes baked open-face, sandwiches and salads lavishly garnished with fresh fruits and vegetables, ribs, steak and fish of the day. 833-1234.

La Chamade, 3700 S. Dixie Hwy. Classic French dishes plus Florida pompano and red snapper. Terrines and pates among the hors d'oeuvres. Rack of lamb and chateaubriand bouquetiere. Open for lunch and dinner. 832-4733.

La Scala, 205 Datura St. This charming Italian restaurant offers fresh pasta and homemade bread. Fish of the day and zuppa di pesce are specialties. 832-6086.

Margarita y Amigas, 2030 Palm Beach Lakes Blvd. Mexican food served in an attractive setting. Nachos,

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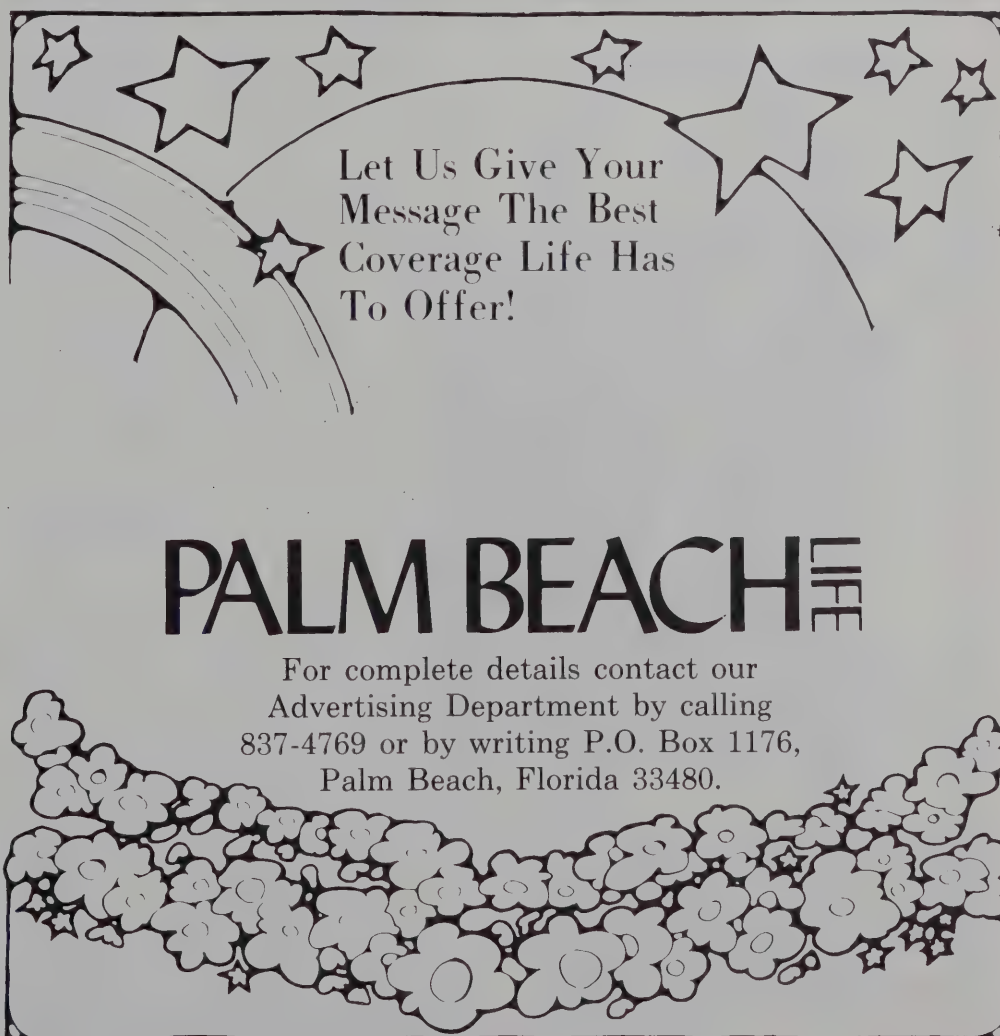
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enchiladas, tacos and burros, combination plates and chimichanga. The wild tostada is outrageous but fun. Order a bucket of six South of the Border beers and have a tasting. 11 a.m. until midnight. 684-7788.

Ming Kee, 5774 Okeechobee Blvd. in Century Plaza. Takeout Chinese food cooked to order with love. Combination dinners for one, two or three that will easily serve more. Try the moo goo gai pan with thick pieces of fresh white meat chicken, snowpeas and Chinese vegetables. Good egg rolls and wonton soup. Special Chinese dishes prepared on request. 684-0482.

Nonna Maria, 1318 N. Military Trail in Luria Plaza. Intimate Italian restaurant offers provini veal dishes and pasta. Rollatini is veal stuffed with prosciutto and mozzarella cheese and topped with mushroom sauce. Zuppa di pesce heaps shrimp, clams, mussels, scungilli and calamari atop linguine. 683-6584.

Royal Greek, 7100 S. Dixie Hwy. Family restaurant offering Greek and non-Greek dishes with home-cooked flavor. Pepper steak kabobs, moussaka, pasticho and baklava are delicious. Be sure to try their Greek wines and the towering coconut meringue pie. Open for breakfast, lunch and dinner. Closed Sundays. 585-7292.

This Is It Pub, 424 24th St. Charming pub atmosphere along with good drinks, good food and friendly service. Delicious soups and chowders. Daily gourmet specials from chicken cacciatore to bouillabaisse. Fresh crusty bread, aged prime ribs and steaks, dessert drinks plus key lime pie. Continuous service for luncheon from 11:30 a.m. Tuesday through Saturday. Dinner from 5 until 11 p.m. weekdays; 11:30 p.m. Fridays and Saturdays. Closed Sundays and Mondays. Reservations suggested. 833-4997.

Tony Roma's, 2215 Palm Beach Lakes Blvd. The place for barbecued baby-back ribs and great French-fried onion rings. Or go for barbecued chicken, pan-fried brook trout, a burger or a steak. Open from 11 a.m. until 5 a.m. Steak and eggs served from 1 a.m. until closing. No reservations. 689-1703.

Victoria Station, 1910 Palm Beach Lakes Blvd. All the prime roast beef you can eat — and more. The "owner's cut" weighs 28 ounces. Railroad theme, complete with caboose and British railroad artifacts. Steak teriyaki, barbecued beef ribs and shrimp in garlic sauce are other entrees. Dinner items are available on the luncheon menu, plus a variety of half-pound burgers. The bottled house wines are excellent. 683-9505.

Willie's Fresh Seafood Restaurant, 1681 N. Military Trail. Attractive rooms with courtyard and spacious bar, Willie's has fresh fish in season. Veal Oscar features provini veal topped with crabmeat. Fresh grouper with linguine and shrimp marinara are good choices as is the clambake for two. 686-6062.

LAKE WORTH

Alive & Well, 612 Lake Ave. Food for health. Salads, sandwiches and homemade soups. Dinner entrees include baked eggplant and stuffed avocados. Freshly squeezed juices, natural ice cream, hot carob sundaes and other desserts. Wine and beer. No smoking. 586-8344.

Cafe Vienna, 915 Lake Ave. Substantial, home-cooked fare such as sauerbraten and potato dumplings, spaetzle and wiener schnitzel. Desserts are a delight — sachertorte and the German schwarzwalders kirschtorte and apple strudel. 586-0200.

Dragon Inn, 6418 Lake Worth Road in Lake Worth Plaza. Cantonese, Mandarin and Szechwan style. Hong Kong steak, lemon chicken, Mandarin shrimp. Lunch and dinner. 965-0418.

L'Anjou, 717 Lake Ave. Entrees include crepes, omelets, eggs Benedict, beef Wellington and duck pate. You'll like this small French restaurant. Open for dinner only. 582-7666.

Mother Tongue, 1 Lake Ave. Caribbean fare. Conch goes into chowder, fritters, curry and Creole dishes. Coconut-fried shrimp, Jamaican rum shrimp and dolphin are specialties. Luncheon from 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. daily. 586-2170.

Pancho Villa, 4621 Lake Worth Road. Mexican and a few South American favorites: real tamales steamed in corn husks, chiles rellenos, tacos and enchiladas. Sonchocho stew, a specialty of the house, is a tasty concoction of meat, yucca and plantains. Mexican beer is available. Continuous service from 10:30 a.m. every day. Take out or eat in. 964-1112.

LANTANA

The Ark, 2600 W. Lantana Road. Meat, seafood and fowl — and plenty of it — are available at affordable prices. The roast prime rib comes in four cuts from eight to 24 ounces or try the "elephant" 16-ounce strip. Tropical setting and an animal-related menu carry out the Noah's ark theme. No reservations. 968-8550.

BOYNTON BEACH

Banana Boat, 739 E. Ocean Ave. on the Intracoastal. Casual dining in the lounge and patio featuring soups, salads, fried shrimp, shish kebabs and steaks. Le Martini Room specialties include roast duckling, frog's legs, veal scallopini and chicken Parmesan. Casual dining. Open 11 a.m. to 2 a.m. every day. 737-7272 or 428-3727.

Bernard's, 1730 N. Federal Hwy. Enchanting surroundings, with food to match the atmosphere. Imaginative menu with Kassler Rippchen, conch chowder, potato, leek and iced parsley soups and prime steaks. Lunch, dinner and Sunday brunch. 737-2236.

Elina's Mexican Restaurant, 3633-B S. Federal Hwy. Unpretentious. Seats around 60 from 11 a.m. until 11 p.m. Honest soups, enchiladas, tamales, tortillas, burritos and the puffy sopapillas served with honey. Closed Mondays. 732-7252.

DELRAY BEACH

Cochran's Restaurant and Saloon, 307 E. Atlantic Ave. Antique mahogany and oak bar and Tiffany-style ceiling set the mood. Entrees include fish and seafood, chicken and steaks. Luncheon menu features a variety of burgers. 278-7666.

Patio Delray, 714 E. Atlantic Ave. Popular with the young Palm Beach crowd during the '40s, with Prince Alexis Obolensky acting as host. The Patio retains a special ambience that says, "Florida as it used to be." Dine amid lush vegetation and blooming orchids, or on cool evenings beside one of three fireplaces. Steaks, chops and rosin-baked potatoes. Try the french-fried mushrooms and the home-style luncheons. Dinner until 9:30 p.m. 276-7126.

BOCA RATON

Casa Gallardo, 353 Town Center Mall. Authentic Mexican dinners, appetizers, desserts and drinks. Chimichanga featuring a large crisp tortilla, juicy chunks of beef and pork, and Monterrey jack cheese is tremendous. Double-frozen Margaritas are a specialty. Open seven days, 11:30 a.m. until midnight. 368-1177.

Chez Marcel, 21212 St. Andrews Blvd. Impeccable service and worthy French cuisine. Enjoy aiguillettes de canard served on Limoges plates. Soups come to the table in shiny copper pots. Imported morels with Provini veal. Excellent pastries. 391-6676.

La Vieille Maison, 770 E. Palmetto Park Road. "The Old House," a gem of Addison Mizner, offers a romantic setting for dining. The food is excellent, the service sophisticated and the ambience agreeable. Spectacular wine list. A five-star Mobil award-winner. 391-6701.

Tom's Place, Glades Road and Old Dixie Highway. Soul food restaurant with good down-home cooking. Great ribs plus catfish and hush puppies, fried chicken, cornmeal muffins and collard greens. Inside offers a homey atmosphere. Takeout. 392-9504.

PALM BEACH GARDENS

The Explorer's Club, PGA Sheraton Resort, 400 Avenue of the Champions. This gourmet dining room offers specialties from around the world. Appetizers include Russian piroshki and Japanese shrimp sushi. Entrees range from tenderloin of lion to venison. Red snapper is prepared Caribbean Islands style with cilantro. Lamb chops are wrapped in strudel pastry and spiked with Greek retsina. Open 6 to 10:30 p.m., Friday and Saturday until 11 p.m.

Ristorante La Capannina, 10971 N. Military Trail (PGA Boulevard and Military Trail). Italian fare prepared and served with finesse. Raffaele Sandert and Chef Jose Quilherme, the owners, were with the original Capriccio's in Palm Beach. Spaghetti al gusto tuo (any way you like it), rigatoni alla vodka, cannelloni and fettuccine Alfredo. Veal entrees include Saltimbocca and Zingara. Zuppa di pesce and frittura di calamari and gamberi are popular fish items. Open for lunch and dinner. 626-4632.

NORTH PALM BEACH

Ancient Mariner, 661 U.S. Hwy. 1. Seafood house offers conch chowder, live Maine lobster and broiled fish. "Mariner's Mix" combines broiled fish and seafood. Open 7 days from 11:30 a.m. until 10 p.m. 848-5420.

Bentley's, 730 U.S. Hwy. 1. Excellent service and an imaginative menu. Chilled poached salmon with dill sauce is among the appetizers. Homemade soups, fresh "al dente" vegetables in season, rosin-baked potatoes. You can top your prime rib with fresh asparagus and crabmeat in bearnaise sauce. A better-than-average wine list is reasonably priced. Colorful church windows and plants provide a handsome atmosphere. Lunch, dinner and Sunday brunch. 842-6831.

Jack Baker's Lobster Shanty, 211 N. Federal Hwy. Lobsters, broiled or boiled, priced according to size,

plus a delightful array of fish and seafood. Steamer clams are served with broth and butter, Chesapeake Bay soft-shell crabs and fresh-caught native fish. Open 4:30 p.m. daily. No reservations. 842-7233.

Peter's Backyard, 420 U.S. 1 in the Village Square. Featuring an attractive salad bar and delectable entrees such as prime rib, steak and scampi, lobster tails, king crab and catch of the day. Dinner Monday through Saturday until 11 p.m. and Sundays until 10 p.m. Luncheon from 11:30 a.m. until 3 p.m. 845-6221.

RIVIERA BEACH

Crab Pot, 386 E. Blue Heron Blvd. under the Riviera Beach bridge. Eat blue crabs, catfish and shrimp steamed in beer, while you smell the sea air. Lunch and dinner every day. 844-9245.

Portofino, 2447 Ocean Blvd. An indoor and outdoor Italian cafe with a view of the ocean. Try their lasagna and ravioli with homemade noodle dough. Other Italian favorites are offered at modest prices. A beautiful espresso machine turns out fantastic coffee and capucino creations. Pastries and pizza. Lunch and dinner every day. 844-8411.

LAKE PARK

Cafe du Parc, 612 Federal Hwy. Charming French restaurant in a house features boneless duck with green peppercorns, quail, sweetbreads, beef Wellington, Dover sole and salmon en croute. Desserts are special. Dinner only. 845-0529.

MARTIN COUNTY

VERO BEACH

Driftwood Inn, 3150 Ocean Drive. On the ocean in the picturesque Driftwood Resort, this handsome restaurant fashioned of brick, antique wood and glass offers a varied menu: osso buco, smoked chicken, mushroom and spinach salad, and fettuccine Alfredo. Prime meats and fresh fish are grilled over mesquite charcoal from Texas which imparts a unique and delicious flavor. Another specialty is their international coffee bar. Open for dinner 5:30 to 10 p.m. 231-0336.

Forty One, 41 Royal Palm Blvd. Imaginative French chef, elegant decor and French service combine to make this restaurant one of Florida's best. Fresh oysters topped with caviar and creamy horseradish sauce, seafood bisque, iced cucumber soup, sweetbreads, seafood crepe Brittany, grouper Bonne Femme, bouillabaisse, sauteed shallots and salsify are featured. Monday through Friday, 12:30 to 2:30 p.m. and 6 to 10 p.m.; Saturdays and Sundays, 6 to 10 p.m. 562-1141.

Ocean Grill, Sexton Plaza. On the ocean and a survivor of the ocean sprays and wind for more than 50 years, this landmark seems fashioned of driftwood. Inside there is a museum of wrought iron ships' bells, stained-glass windows and mahogany. Feast on Indian River lump crab caught in the river at the restaurant's back door, plus local fresh fish. The kitchen turns out blueberry-pineapple muffins, bread, cakes and a truly authentic key lime pie. Good steak and daily specials. 11:45 a.m. to 2:30 p.m. and 6 to 10 p.m. Monday through Saturday; 5 to 9:30 p.m. Sundays. 231-5409.

The Red Tail Hawk, A1A, between Fort Pierce and Vero Beach. This oceanfront restaurant has a superlative view, especially from the "Crow's Nest." Popular for private parties. Raw seafood bar, chess pie and prime beef. 6 to 11 p.m. daily. 465-7300.

JENSEN BEACH

Frances Langford's Outrigger Resort, 905 S. Indian River Drive. Polynesian setting on the Indian River offers Polynesian and American fare. Try the Outrigger Tiki, a combination of sliced barbecued pork, chicken and lobster with Chinese vegetables and served with a secret sauce. Closed Mondays. Luncheon, noon to 3 p.m.; dinner, 6 to 10 p.m. Come by boat or car. 287-2411.

STUART

Benihana of Tokyo Steak House, on the St. Lucie River at the bridge on Ocean Boulevard. Hibachi cuisine is cooked at the table. Japanese chefs perform their unique skills with flashing knives as they prepare steak, shrimp and vegetables in full view of the diners. Eat with "waribashi" (Japanese-style chopsticks) and try a sake martini presented with a slice of cucumber instead of an olive. Lunch and dinner. 286-0740.

Jake's, 423 S. Federal Hwy. Their salad bar features clams on the half shell, soup kettle of the day, steaks, fish and sandwiches. Sit by the fire if it's cool; read a book if you like. Lunch Monday through Friday, dinner every day. 283-5111.

Le Pavillon, 3220 S.E. Federal Hwy. A haven of hospitality and fine food prepared with devotion by two Swiss chefs. Fresh foods, such as swordfish taken from Cocoa Beach waters, are offered during peak seasons. Veal with morels is outstanding. Lunch and dinner. Open October through May. 283-6688.

Thirsty Whale Oyster Bar, 281 N. Federal Hwy. Come by boat or auto to this no-frills oyster bar if you have a craving for seafood and a cold draft beer. On Pier 1 on the St. Lucie River north of Roosevelt Bridge. 11:30 a.m. to 9:30 p.m. Mondays through Saturdays. 692-9212.

JUPITER

Harpoon Louie's, 1065 SR A1A. Located on the shores of the Jupiter Inlet, with a view of the Jupiter lighthouse. All menu items are offered daily from 11 a.m. until 10 p.m. Casual all-around restaurant where one can enjoy "munchies" such as potato skins, a bubbling cheese-covered onion soup, good hamburgers, fish of the day and entree specialties under \$10. Docks for 22 boats with casual dining on the canopied porch. 747-2666.

BROWARD COUNTY

DEERFIELD BEACH

Pal's Captain's Table, Hillsboro Beach Boulevard and the Intracoastal Waterway. Come by auto or boat. Pal's menu features fresh seafood, salads and traditional favorites with Continental service and Intracoastal views. Special, lighter-appetites menu has complete but "unstuffy" meals. Fresh-baked desserts. Open for lunch, dinner and Sunday brunch. 427-4000.

LIGHTHOUSE POINT

Cap's Place, 28th Court. Offbeat restaurant accessible by boat only. Drive your car to the dock, turn on the light and a boat will take you over. Specialty is seafood. Call for exact address. 941-0418.

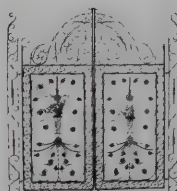
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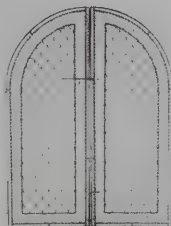
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POMPADRO BEACH

Harris Imperial House, 50 N. Ocean Blvd. It doesn't look like a Chinese restaurant, but legions come for the Cantonese as well as American fare. Evening luau buffet is extremely popular and the price is right. Lunch and dinner. 941-2200.

FORT LAUDERDALE

Casa Vecchia, 209 N. Birch Road, situated on the Intra-coastal Waterway. An exciting new restaurant conceived by the proprietors of Down Under and La Vieille Maison. A charming old house transformed into an engaging Mediterranean restaurant, featuring the ultimate in northern Italy and French Riviera cuisine. Reservations a must. 463-5465.

Down Under, 3000 E. Oakland Park Blvd. Truly down under the Oakland Park bridge. Sit at tables according to your mood — patio, porch, balcony, waterfront, garden or tavern. Dine on great food and wine. Always bustling with customers. Lunch Monday through Friday. Dinner 6 to 11 p.m. daily. 563-4123.

Le Dome, 333 Sunset Drive. A panoramic view of the city is offered in this rooftop restaurant. Extensive and imaginative menu. Osso buco, rack of lamb and San Francisco's cioppino. Open 6 to 11 p.m. daily. 463-3303.

Les Trois Mousquetaires, 2447 E. Sunrise Blvd. Worth a visit just for the pastry cart. Classic French cuisine. Lunch noon to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. except Sundays. 564-7513.

Sea Watch, 6002 N. Ocean Blvd. Dine where the windows open to the ocean breezes or in air-conditioned comfort in this extraordinary multilevel structure of weathered wood. Enjoy seafood or beef. Prime ribs are roasted in rock salt and served with creamy horseradish sauce. Other specialties include ocean-fresh Florida pompano and red snapper, plus the catch of the day, bouillabaisse and delicious conch chowder. Luncheon fare offers a variety of special salads, Danish sandwiches and hot entrees such as coquille St. Jacques, crepes and grouper. 781-2200.

HOLLYWOOD

Celebrity Room, Diplomat Hotel. Impeccable white-glove service and Continental cuisine at this country club

resort. Nine dining rooms. "Jewel in the Crown" is especially elegant. This is a place to be pampered if you are not on a budget. Dinner 6 p.m. to midnight daily. 457-8111.

DADE COUNTY

MIAMI

Food Among the Flowers, 21 NE 36th St. This restaurant literally blooms with flowers and jungle-dense greenery. A Danish chef practices his salad and sandwich art reminiscent of Copenhagen. Closed Sundays. 576-0000.

Prince Hamlet, 8301 Biscayne Blvd. Danish food in an attractive setting and quite moderately priced. Veal Oscar, bountiful cold table and generous entrees. Try an aquavit with the "kalt bord." 5:30 to 10 p.m. daily. 757-5541.

Raimondo's, 201 NW 79th St. Raimondo's fettuccine Alfredo is a treasure. Everything is cooked to order in this Italian kitchen which is probably the best in Florida. 6 to 11 p.m. daily. 757-9071.

MIAMI BEACH

Cafe Chauveron, 9561 E. Bay Harbor Drive. Transported from New York, French haute cuisines presented in the style of the grand old days. Quenelles in Nantua sauce, pressed duck, pheasant. 5:30 to 10:30 p.m. daily. 866-8779.

The Dining Galleries (Fontainebleau Hilton), 4441 Collins Ave. Elegant dining in a classical atmosphere. Crown roast of lamb, bouillabaisse, chocolate marble cheese cake and dessert drinks. Sunday brunch. 538-8811.

El Bodegon-Castilla, 2499 SW 8th St. Spanish cuisine. Seafood paella plus the traditional paella. Caldo Gallego, snapper with green sauce. 649-0863.

The Forge, 432 Arthur Godfrey Road. Decor on the baroque side, with crystal chandeliers and stained glass. Steaks with imaginative toppings. Fifty-page wine list. Open 6 p.m. to 3 a.m. daily. 538-8533.

Gatti, 1427 West Ave. The second oldest restaurant on Miami Beach (Joe's Stone Crab has a few months' seniority) specializes in Northern Italian dishes, steak

and seafood. Intimate atmosphere and excellent service by waiters who have been there up to 30 years. The son of the original owner, Joseph Gatti, is at the door, in the kitchen and keeping an eye on every table. Closed Mondays. 673-1717.

The Good Arthurs, 790 NE 79th St. located on a causeway leading from Miami to the beach. Outdoor and indoor dining. Enjoy some of the best seafood in Florida — dolphin, snapper almondine, a bountiful Caribbean bouillabaisse. 756-0631.

CORAL GABLES

Le Festival, 2121 Salzedo. Cheese soufflé appetizer is a delight. Entrees include duckling à l'orange flamed in Grand Marnier, chicken in champagne sauce. The patissier turns out a delicious assortment for the dessert cart. Wine and beer only. 442-8545.

MONROE COUNTY

ISLAMORADA

Green Turtle Inn, at mile-marker 81.5. Conch and turtle flipper chowders. Fresh fish and key lime pie. Open every day except Monday from noon until 10 p.m. Closes for a week or two in October. 664-9031.

KEY WEST

Fogarty's 1875 House, 227 Duval St., in the old Key West area. There is plenty of atmosphere here, as well as a menu featuring Continental, seafood and curry specialties. 296-9592.

Pier Restaurant (Pier House Motel), 1 Duval St. People with a penchant for dining on the water will be delighted with the four-sided view here. Luncheon specialties include fish fingers and seafood quiche. A large dinner menu offers everything from grilled Florida grouper in dill sauce to roast rack of lamb. A house favorite, the seafood catch for two is similar to paella, but very distinctive. 294-4691.

Poor Richard's Italian Garden and Buttery, 1208 Simonton St. One of the more interesting places in the area. They advertise in "Gourmet" magazine, which gives some idea of the type clientele they hope to attract. 294-9020. □

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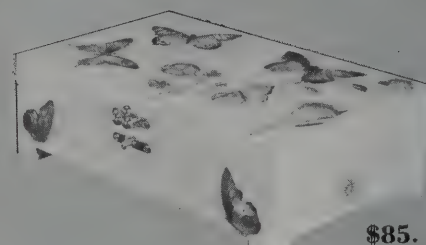
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FORMALITY TRANSFORMED

(Continued from page 30)

orated by such greats as Bill Baldwin. Did such a legacy influence — intimidate — the designer? "It didn't enter into it at all. I design for the owners; the house takes on their personality. It doesn't matter how many designers have paraded through before me."

Bill Baldwin had said the Blair house was superb, with brilliant architecture, in need of very little embellishment. Mrs. Wilkinson agreed, "That's essentially why you can do such a casual interior," she said. "The architecture makes its own statement — as long as you don't compete with it."

"Georgian architecture is very ordered, always perfectly symmetrical, the windows are always exactly opposite, exactly the same size."

"Complementing this formal elegance are brightly colored fabrics and furniture arrangements meant to adapt to the number of people in the house at any given time — it can be moved to accommodate any group, any conversation," said the designer.

Asked if furnishing the home entirely in wicker and rattan was difficult, the designer answered, "None of it was

difficult. Every new project is a challenge to your creative instincts."

Nevertheless, the designer admitted, "When you have a house that is that extensive, you have to be very selective in the pieces you choose."

Mrs. Wilkinson's selectivity brought her to the New York workshop of Bielecky Brothers Inc. The two brothers who own the wicker store bring over workers from Poland who, on a one-year visa, weave each piece of furniture by hand.

The designer said, "They showed me *everything*. It's all hand done — Their hands are all gnarled and scarred. It's fascinating. These are craftsman who work in the Old World manner. In that respect, this furniture takes on a totally different character; it's much more sophisticated than it appears to be, it's an art form." The wicker pieces along with peeled and plain rattan furniture, dependent on the natural appeal, highlighted with bright colors in the bedroom areas and pastels in the public areas combine to make the home casual, free and friendly.

Having recently completed a "bachelor's pad" off Worth Avenue, resplendent in black lacquer, a liberal slather-

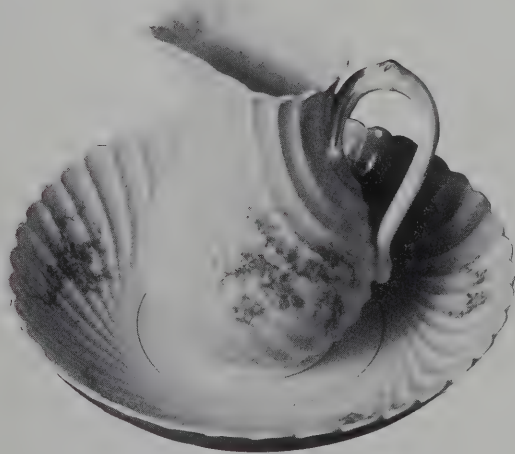
ing of aubergine and pieces of exotic artwork, the designer had no trouble designing the casual beach house in pastels and "happy" colors. "I always have several projects going at a time. You can transcend all different kinds of styles and design if you're well-trained," the designer said.

Mrs. Wilkinson has a bachelor of arts degree from Bucknell University and a degree in Interior design from Parsons Institute of Design in New York. Formerly, she was associated with Sister Parish who was then restoring the White House during President Kennedy's administration.

In her stucco office off Forest Hill Boulevard on Georgia Avenue, small rooms are simply designed in cool colors. In a workroom, neat piles of sample catalogs, swatches of cloth, plastic bins of carpet squares and wallpaper sheets wrap the walls.

Mrs. Wilkinson is confident in her approach to decorating. "It should look as though the people who have engaged me live there. If it looks as though I've been there, I haven't done my job well."

Judging from this "beach house," she can be satisfied with a job well-done. □



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(Continued from page 32)

flowers and the first sight of a daring lady wearing a bathing suit or smoking. Deauville attracted rich English lords, eccentric royalty and the scapegrace French man-about-town.

The Gay '90s saw the first flowering of Deauville, and its ascendancy lasted through 1920s with the frenzy of the jazz age.

While this period was the first blossoming, Deauville had another rise in fortune following World War II when the generation of *La Dolce Vita* flocked there for polo.

Names drawn there were from the international gossip columns of the jet set: Rubirosa, Rita Hayworth and King Farouk made it their summer capitol. The Deauville season is the short but piquant month of August.

Today this quaint, legendary seaside resort has again become a place to visit, and a name that won't do you any harm to mention casually when you want to be overheard.

Always characteristic of its time, this new blooming of Deauville reflects the quieter, more intimate elegance of today's wealthy, whose low profile indicates keeping clear of tax collectors.

These include the big horse-breeding fortunes: the Aga Khan, Loel Guinness, William DuPont de Nemours, the Rothschilds, the Niarchos, the Wildensteins and others who own magnificent stud farms attached to exquisite manor houses close to Deauville. These are personalities who are responsible for a renaissance of glamour. Quiet dinner parties with many of the landed country families are customary.

There is a reason Deauville's fortunes are assured for as long as the rich enjoy horse racing: Deauville stands on the edge of the "Pays d'Auge," that part of the province of Normandy which is the bluegrass country of the continent. Only Ireland and Kentucky have the same extraordinary grass that builds the bones of the winning horses and the great stallions that sire generations of winners.

The Baron Guy de Rothschild owns a stud at Meurtry and David Rothschild owns another. William DuPont de Nemours recently leased the exquisite moated property of Madame d'Aumont at Victot, which was previously leased by the Wildensteins for raising bloodstock.

In recent years, the French stallion has fetched fabulous prices on the international market. They are bred here in the lush Norman bluegrass even

to the point of damaging French winnings by siring winners abroad.

Despite its fluctuations as *the* international place to be, Deauville remains unchanged with its great expanse of beach, its ornate white casino and its two flower-decked racing stadiums. It all looks strangely untouched by modern times.

Deauville started life with a racy and slightly scandalous reputation because its founder was all of those things. He was the Duc de Morny, millionaire and promoter, the bastard half-brother of Napoleon's nephew, Napoleon III. He was a successful speculator and in 1859 paid 800,000 francs to city fathers for the land that he was to develop as one of Europe's greatest summer resorts. His dream was to create a blend of elegance, languor and excitement. It was perfectly planned for pleasure and convenience. Trains left young bucks and fancy ladies only a stone's throw away from the hippo-

'The racetrack has replaced the casino in prestige ...'

drome and within hailing distance of the great overgrown cottages that serve as hotels.

The names of those who made Deauville's reputation were those who clustered around Morny and the resort he planned to attract the rich. There was Liane de Pougy, one of the most beautiful and most outrageous coquettes of the Gay '90s. Liane, who adopted a pseudonym to avoid embarrassing her respectable family, could be seen rivaling the other courtesans of her generation not only in beauty, jewels and lovers, but also in gambling fever. Miss de Pougy ended her career by marrying a questionable Romanian prince years younger than herself and later entering a convent where she cared for the helplessly imbecile.

Her greatest competitor for the limelight in Deauville was Caroline Otero, *La Belle Otero*, who exclaimed that when she gambled she felt as if she had 20 lovers. Hers was a gambling story: a beautiful bride, she was left widowed by an elderly husband who had lost everything at play except for 10 golden louis which she, not feeling it was enough to save, immediately hazarded at the roulette wheel. She placed

her bet on red and lost interest while attracting the attentions of an elderly German baron. When she returned to the game, she found red had broken all previous known records and had turned up 21 times without a break. She found herself in possession of a large fortune and a new lover.

By the time *La Belle Otero* was 45, she had amassed 12 separate fortunes. Three men had committed suicide over her. Eventually, however, the beautiful Caroline lost her fortune at the tables and her looks to time. She retired to Nice in 1914 on a retirement pension given to her by the casinos of Deauville and Monte Carlo. She died quietly in 1960.

During the "mad years" after World War I there was a new generation of names filling the race track, the fashionable Potinaire cafe and the casino. One of the new names, King Alfonso XIII of Spain, was responsible for convincing the Jockey Club to extend the racing season to August 30. Others were the new rich — Andre Citroen, the Hennesys, dress designer Coco Chanel and singer Mistinguett.

There were the ever-present Rothschilds (Robert, Maurice, Elie and Eduard), Winston Churchill, who was thought to bring good luck, the Marquis De Cuevas of ballet fame, Darryl Zanuck and the ubiquitous King Farouk.

A habitual gambler, King Farouk spent 30 years developing the perfect poker face at the tables of Deauville. The story is told that Farouk, priding himself on his impassivity, win or lose, finally lost his cool when faced with an adversary whose face was even more expressionless than his own — a man who had died at the table.

Today the casino is drab despite its still elegant exterior. Great fortunes do not exchange hands anymore. Missing are great characters such as Francois Andre who guided its manners, its fortunes and its clientele for 50 years. Instead, the racetrack has taken on both prestige and the signs of wealth, a result owed to the neighboring breeding stables.

There are two hippodromes in Deauville, plus a polo field which once attracted King Alfonso of Spain and now attracts Prince Charles. Of the two racetracks, the Hippodrome de Touques, in the center of town, is dedicated to flat racing, which is considered the more important type of racing in France.

This land was originally bought from the great French writer, Gustave Flaubert. The racing there has always featured the Grand Prix de Deauville

run on the 30th of August and is second only to Longchamp and Chantilly in racing importance. No one is seen in Deauville a day after the race. In fact, during "les annees folles," it was arranged that one's luggage would be taken to the train during the race to avoid even spending the evening in town seeing to one's suitcases.

The racetrack has been painted by the French artist Degas as a flowered impression of trees and bright crowds. Its light and colorful setting lent itself to the palettes of the Impressionists and their followers.

The original stadium visited by Napoleon III and his wife, Eugenie, was rebuilt in the early 1920s. There is nothing unfriendly between the crowds who enter with a ticket at the gate and those who hold boxes. Green grass and white picket fences make it equally beautiful for all and the jockeys and steeds are walked beneath shade trees prior to each race.

The second racetrack in Deauville is named "Clairfontaine." Drowned in flowers, the main buildings of this track, where steeplechase trotting and flat racing are held, are replicas of the timbered farm houses throughout Normandy.

Here crowds are equally friendly and the horses magnificent. Clairfontaine lacks the prestige of Touques, but compensates with charm.

Once a week, one race, the "Tierce," is televised nationally throughout France. This race is a national lottery in which the winners choose the first three winners in exact or relative order. The Tierce bet is responsible for 55 to 60 percent of French racing income. Run Thursdays and Saturdays in August, the Tierce has helped keep Deauville on the map.

All the gossip in Deauville today centers on horses and their owners. Even the political chat seems to do so. Last summer the question in Normandy was not what would become of France under President Mitterand, but what would become of the horses. Would the breeders breed fewer colts or would more stallions be sold out of the country to avoid inventory tax? Would the American buyers of French breeding stock steal even more prizes?

There was heated discussion over William DuPont de Nemours of Kentucky, who set up his own sales in Deauville to compete with the official sales.

The racetracks and the great estates of the wealthy are not the only places to see the beautiful bloodstock of Normandy. There also are celebrated sales. The auctions of Deauville are one

of the country's greatest sights. Modeled after the famous sale rooms of England's Tattersalls, the Deauville auction brings a big audience and bigger prices. Sales take place in August, as does all the racing. The important sales are the select yearlings of the Agence Francaise de Vent du Pur Sang (The French Agency for the Sale of Thoroughbreds), created by a group of 36 French breeders in the 1960s. In 1978, 114 yearlings passed through the Deauville sales ring for 32 million francs. The sums have increased every year since.

Racing in France was founded in 1833 when the Societe d'Encouragement Pour l'Amelioration des Races de Chevaux (The Society for the Betterment of Horsebreeding) was created. It was the first effort to imitate what had been a British specialty. Ironically it was an Englishman who was the first president of the Society — Lord Henry Seymour.

'Deauville reflects the intimate elegance of today's wealthy'

Interestingly, this was the beginning of anglophilia in France which manifested itself in elegant horsey emblems such as those one finds on Hermes scarfs.

Other horsebreeding organizations developed following this one — the Society of Steeplechasing and the Society of le Cheval Francais, which governs the trotting. In addition to these organizations of the late 19th century, there is the prestigious Jockey Club which rules over the protocol of French races.

This association, one of the most elegant clubs in France, is headed by the Duke de Noailles, who is not only the president of the Jockey Club nationally, but is also the president of the Jockey Club of Deauville. His charm and that of his duchess add an aura of authenticity to the gathering. They maintain the link between the newest turn of fortunes in the life of Deauville and its glorious past.

These events are not the only evidence of the marvelous horse breeding possibilities of the region. South of Deauville, there is the extraordinary stud farm owned and run by the French government for the sole purpose of im-

proving bloodstock throughout the province.

Known as the "Versailles of Horses," the National Stud Farm is housed on the magnificent property once belonging to Colbert, the finance minister under Louis XIV.

The immense 17th-century chateau, complete with Monsard roofs, formal gardens and tall shuttered French windows, has been restored and made into offices. The property which surrounds the chateau is a picture book of woodlands and parks.

Here, picturesque 17th-century stables are open to the public. Without charge one can wander in and see Percheron horses, jumping champions and Thoroughbreds. Above their stalls are their genealogies and places of origins.

Even for those who know nothing of horses or who lack introductions to the horsebreeding families, the stables are worth a trip down from Deauville through beautiful farm lands and quaint towns, past ruined castles and ancient churches.

Even if one doesn't care for racing, this countryside has other attractions. Normandy is the lush green section of France in which almost every town seems to be named for a prized make of cheese: Pont l'Eveque, Camembert and others. The pastoral countryside is dotted with charming villages.

The architecture in Normandy has retained its own version of the half timbering that faded out of most of Europe during the early 18th century. Here manor houses, village buildings and farms seem chocolate and white striped, with their wood and plaster facades.

While Normandy seems untouched by time, it has been affected by history. Conquered by Danes during the Middle Ages, Normandy became the province of the dukes who later conquered England and Sicily. Fiercely independent, Normandy only entered the mainstream of French history late in the Middle Ages. Even now the tall, blond Norman betrays his Danish ancestry.

Its role in modern history is commemorated by gravesites near the beaches where the great invasion was made in World War II. Omaha Beach and the museums devoted to the Allies' reconquest are only minutes away from Deauville and no trip to France is complete without a visit there. □

Juliette deMarcellus is a free-lance writer residing in Palm Beach.

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Aries (March 21 - April 19)

The frustrations of a long hot summer will be lessened if you have been in an environment you preferred. If not, insist on making plans to suit yourself this winter. You may forget to take your present financial situation into consideration. Check your resources. Danger lies in refusing to face facts — do not brush troubles under the carpet. Undue optimism could be foolish and detrimental to your domestic life. Romance, with its much-needed love and emotional security, is a mixed blessing, as it is another drain on your already limited finances. Be patient and remember that many others are in the same position. Travel plans made in the last week of the month may be cancelled by unexpected family business. Make them anyway, but reserve action until later on. Your personality is enough to see you through the month with few scars.

Taurus (April 20 - May 20)

With so much affection surrounding you, the best characteristics of your nature quickly begin to show. However, you become frustrated when the sense of harmony and companionship for which you strive does not work out. Life is made easier by an unexpected financial bonus. If shopping for clothes, take into account where you will spend the winter. August will be a fun month for you, with visitors, a good social life and less personal worries. Have faith in your good fortune and allow no outsider to blight it. Realize that even old friends sometimes are jealous of anyone looking and feeling so happy. A few Taureans may face an August crisis. Deal with it on a businesslike rather than sentimental manner. The answer lies in clearing up past confusions. Have courage. By the end of the month all will be harmonious, just as you like it.

Gemini (May 21 - June 20)

Indulging in dreams is a luxury you cannot afford if you are to uphold your social position. You could be touched by scandal and gossip without being directly involved in it. A devious associate from the past could cause trouble. Put a stop to insidious gossip at once. By mid-month, personal or professional legal action may be needed. The unpleasantness will pass and friends will remain true. Attend social events, stay visible and always look your best. Some bitterness about the unfairness of life also will pass. Melodrama is unnecessary. Detoxify your body with a change of diet. You will be filled with new ideas but may have to file them away for future reference. Use the fine arts to keep your mind stimulated and forget personal unpleasantness. Keep busy. Get rid of old prejudices and life can be easier this winter.

Cancer (June 21 - July 22)

A feeling that friends are neglecting you could be imagined. Take the first step and spend some time on the telephone with an old friend. When things are running smoothly you tend to take them for granted. Do not do so now. Romance is a mixed blessing, making you forget there are other things in life that need attention. This is especially important if you have children and are considering remarriage. Friends may point out that you are neglecting family relationships. Don't give them the chance. Attend to it yourself. Keep a personal eye on all business or financial transactions and do not rely on secondhand communications. Some valuable information about a rival calls for action. August 8 will be an important day. Trust your intuition and follow through on hunches. Those with long time health problems will be less worried about them.

Leo (July 23 - Aug. 22)

The realization of a loved ones' dependency suddenly overwhelms you. Responsibilities can be met when love is certain. Affection will be freely shown and given. This is reward enough for you and brings out the best of your generous nature. Do not neglect minor health problems. Adopting a martyred attitude will only worry your family. Remember, good health makes added responsibility more palatable. Young Leos in love will come to realize the responsibilities involved in a meaningful relationship. Companionship in a romantic relationship becomes important. Emotional security makes Leos feel they can conquer the world. The support and appreciation of a well-chosen companion still is needed. Keep an eye on finances on the 24th. While friends complain of losing money, a chance taken on a speculative gamble pays off.

Virgo (Aug. 23 - Sept. 22)

Initiative, enthusiasm and vitality puts past plans into action. The only dismal Virgos this month will be those who have forgotten their goals or become apathetic. It's time to get up and go. An opportunity for a good deal in real estate — a second home, perhaps — exists. A little hard cash or speculative connections result in some real bargains. Take advantage of the opportunity. You are wise enough not to spend your last dollar or overextend yourself, but being overly cautious now will mean the chance is lost. You are not greedy, but you are not an easy person to understand. Close relatives may find it hard to relate to you. Your partner can help patch up past disagreements. The future is bright but will be even brighter if family relationships are smooth and harmonious. Stay on good terms with relatives and with others who crowd your turf.

Libra (Sept. 23 - Oct. 22)

Everything is moving along well, but your basic insecurity causes you to look for flaws. Do not take happiness for granted, but be thankful that many problems have been solved. It will become easier for you to enjoy your happiness, so don't look for trouble. Enjoy the companionship of friends. If you apply for a job, you will improve your position and have no fears about fulfilling duties. From August 5-10, an inner voice will direct you. Listen to it. Be honest about your motivations and realize that you need honest people around you. The month is a mixture of disappointments and optimism. Optimism will prevail if you take action rather than waiting. Use your head instead of your heart. Children need special care and attention, which you should not neglect to give. Give thanks for a happy day in which you have contributed to another's happiness.

Scorpio (Oct. 23 - Nov. 22)

Your more contented frame of mind makes it easier for you to believe others without your usual skepticism, but try not to depend on promises made at the beginning of the month. Perhaps an employer promising a raise in pay or a marital partner promising to reform. Romance plays a big part in your life this month, as you suddenly realize you attract the opposite sex no matter what your age. Old debts will be repaid, renewing your faith in human nature and eliminating some old bitterness. You will feel more youthful and have a renewed interest in living. A new tact replaces your usual bluntness and becomes an attractive part of your nature. Political aspirants may find they have more support than was at first thought. Use your charm. Those in the public relations field may see a raise in responsibilities, prestige and financial status.

Sagittarius (Nov. 23 - Dec. 21)

Family life is much more settled, particularly if you are moving or have moved into a new home. Hard work begun early in the year suddenly pays off financially and emotionally but can also change your lifestyle. Health will improve and money will become more plentiful. Relax now that income is secure. You have had many setbacks and this month proves the adage of "survival of the fittest." The necessity of some behind-the-scenes work may mean that you are less talkative about your activities than in the past. Your memory of who stood by you in difficulty will be sharp. Show your appreciation. Try not to be bitter about a business or romantic partner who disappointed you. You may not be able to forget, but at least try to forgive. You may see others begin to respond to what they normally perceive as your increased sensitivity.

Capricorn (Dec. 22 - Jan. 19)

This is not a good time to get into anything new. Stick to routine. If you are thinking of moving to a winter home, resist the urge to try someplace new. You will be happier in a familiar place with an established circle of friends. Many old fears arise that could affect your health. Get some professional advice if needed. Do not become obsessed with thoughts of illness. Keep occupied, but take time out to do something you really enjoy. Try to make the best of a rather dull month rather than fretting about things outside your control. Making good adjustments to change will launch you into an upgraded lifestyle. Keeping fit and keeping your mind active about positive things are important. Moral support from family and friends is there when you need it. Accept it gracefully. Do not neglect any serious health problem.

Aquarius (Jan. 20 - Feb. 19)

Your help is needed by the family of an old friend. Give moral support, turn evil to good. You are able to relate to their problems because you have been there yourself. Give them moral support. Give a lot of thought to where you will spend the winter. If your partner wants to economize or go to an out-of-the-way place, stand up for yourself. You need a good social life with lots of entertainment and a cross-section of people. Use your talents to help others, such as working for a charitable cause. It may seem that you have to make sacrifices to get away for the winter, but this impression is temporary. Money comes from an unexpected source and eases financial difficulties. You may become lucky in a competition and win something, whether a toaster or a cruise. Anything happening this month makes the way for a fun winter.

Pisces (Feb. 20 - March 20)

You need a calm and peaceful environment to gather your inner resources and prepare for a peaceful winter. Family tensions can be eased by communicating. Insist on a family conference. The time has come for plain speaking. Exert your authority and stand for no more nonsense. Your health has suffered, and family members, though shocked when they realize it, must know. You are partially to blame for not facing up to problems. Pay attention to your home. Make any needed repairs or get someone to do them for you — and see that they are efficiently done. This is especially important if you have two homes. Personally visit and inspect your winter home. Someone you hired to take care of it may not have done their job. Take care of all necessary details yourself for a trouble-free winter. It will not be cheap but your finances will improve. □

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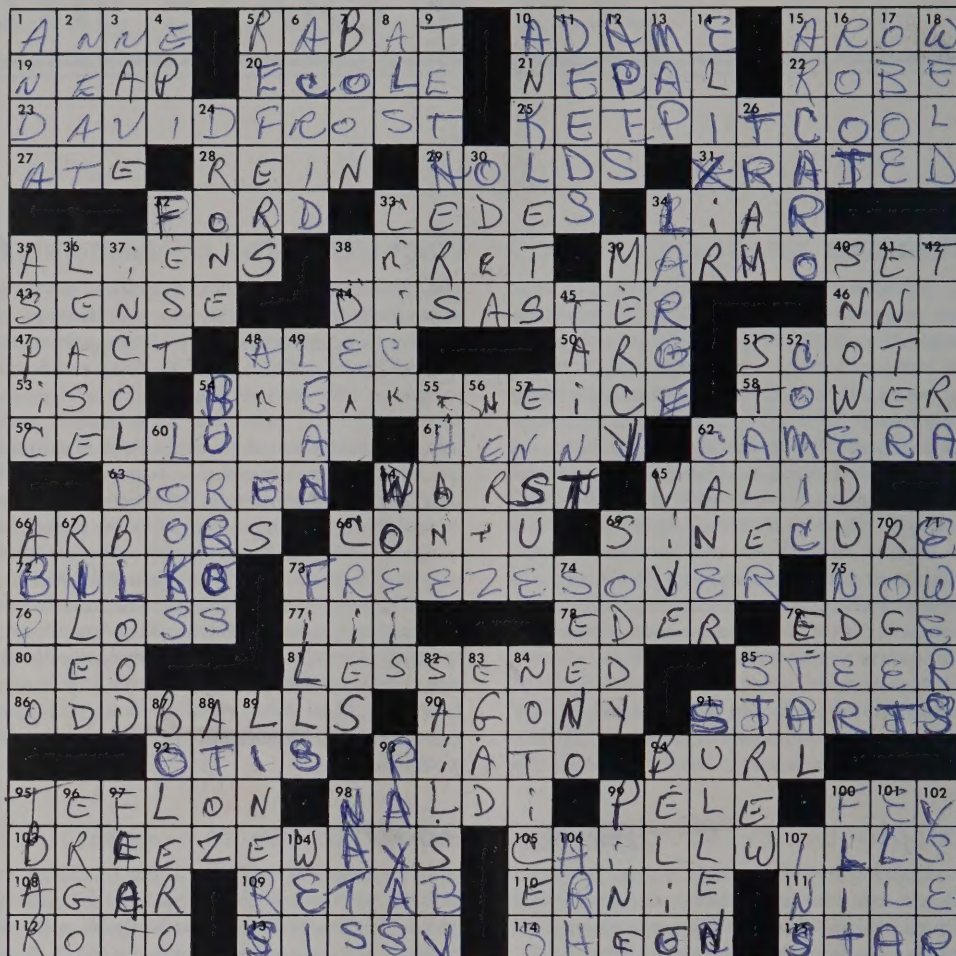
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COLD COMFORT

BY JOHN M. WILLIG



SOLUTION ON PAGE 80

ACROSS

- Queen's furniture style
- Clerical dickey
- What there's nothing like
- "... maids all in —"
- Kind of tide
- School in France
- Gurkha's ground
- Vestment
- Nixon's TV interviewer, 1977
- Hold down the blood pressure
- "Faerie Queene" hag
- Harness bit strap
- Scissors, half-nelson, etc.
- Designating some films
- Shallow stream crossing
- Gives up one's rights
- Ananias, for one
- Outsiders
- Gendarme's "Halt!"
- Small monkey
- Get vibes
- Calamity
- Compass point
- Agreement
- Guinness
- Neighbor of Uru.
- Oscar-winning best actor, 1970
- Equal: Comb. form
- Strike up an acquaintance
- Stand high
- Porous
- Comedian Youngman
- Tourist's accessory, as a rule
- Mamie Van —
- One line to watch
- Logically sound
- Bowers
- Famous, to Francois
- Cushy job
- Silvers' TV role
- Till hell — (forever)
- At this moment
- "— of Roses"
- Year three, in Roma
- German river near Kassel
- Beat, barely
- Ship's second in command: Abbr.
- Abated
- Direct
- Kooks
- Extreme pain
- Initiates
- Elevator name
- Lawsuit, in Livorno
- Tree knot
- Cookware coating trademark
- Nita of silents
- Soccer great
- Whimsical
- House extensions, of a kind
- He spoke for Francis, the mule
- Culture medium
- Do a marking job again
- Sesame Street character
- Shade of green
- gravure
- Space of films
- Patina
- Asterisk, e.g.

DOWN

1 "I love you a bush — peck"

- Shipshape
- Church area
- Before graph or gram
- Alludes (with to)
- Bitter
- Favor
- Jolson et al
- Ties at a hitching post
- Short socks
- Ownership papers
- Burlesques
- Locator of a kind
- Substance sought by alchemists
- Winningest Triple Crown jockey
- Encourage (with for)
- Woodwind
- Tuesday
- Sluggard
- Streetcar in London
- Ancient Greek concert halls
- Word with fun or gab
- Muscle spasm
- Spacious
- Salad of sorts
- A tie that binds, for a time
- Capote novel
- "Experience keeps — school": Franklin
- Clemency
- Overburdened with work
- Matriculate
- Colorful aquarium favorite
- Blemish
- City on the Rhone
- Spare
- More hackneyed
- May be the stand-up variety
- Four-footed carriers
- Title for Macbeth
- Senator from Pennsylvania
- Follow
- Seems to be
- Wicker worker
- "— me for I am undone": Bible
- "— la difference!"
- Bahamian island
- Irritated
- Shouts
- Turly
- Thesaurus name
- Wide-mouthed jugs
- Briefs (with in)
- "— evil"
- Common Latin abbr.
- "As she — the Lowlands low": Old Ballad
- Mild expletive
- Actor's concern
- Toss about
- Ravel composition
- The gamut, alphabetically
- One or main
- Angry and withdrawn
- you go
- Prove false
- Ski lift
- Therefore
- Accomplishment
- King Cole and others
- Alabama's state tree
- Act the butterfly
- Fitzgerald
- North Sea feeder
- Yellow river tributary
- Address for a queen: Abbr.
- Republicans, presently



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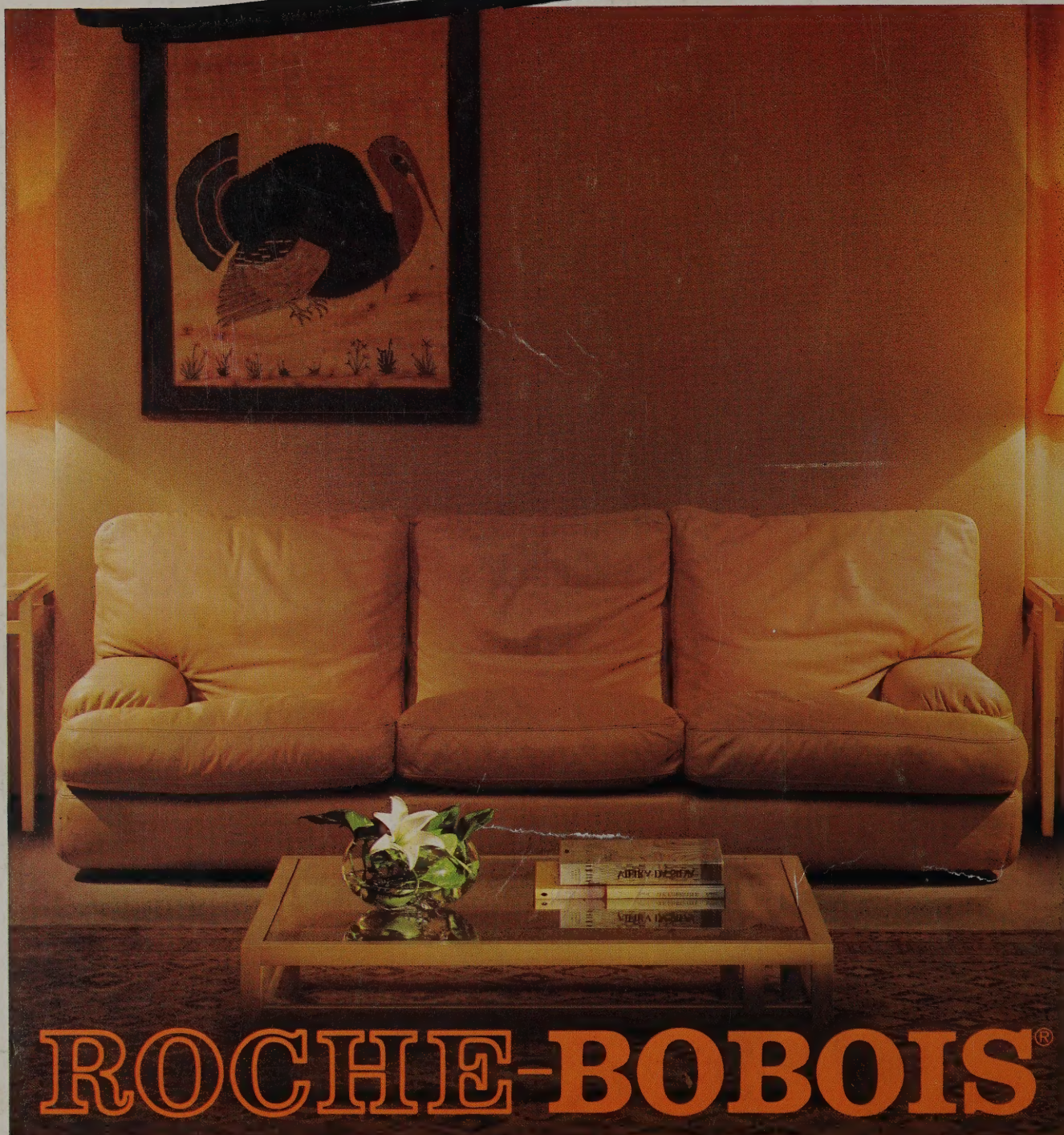
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